



AZURE

BEACHFRONT RESTAURANT



DISHES

OYSTERS "FLAT DUTCH" + USD 2.50
three pieces, guave and lemon

CHARCUTERIE
pork, mix platter, sweet sour onion and cucumber

GRILLED COLOMBIAN CHEESE
potato salad, truffe mayonnaise, olive tapenade radish and vinaigrette.

TUNA KATSU
sesame cream, local mini cucumber, cashew crumble, radish and vinaigrette of coriander and lime

EYE OF ROUND TARTARE
steak, brique dough, cauliflower, piccalilly and blue cheese

FRIED SOFTSHELL CRAB
wakame, crispy nori, wasabi mayonaise, teriyaki and coriander mousse

FOIE GRAS
pan seared, browned onion cream, calvados and caramelized apple

LOBSTER BISQUE + USD 2.50
creamy soup, lobster cooked in butter, lime, fennel and tomato marmalade

MAIN COURSES

SMALL SOLE FISH
braised in butter - fried smelt, carrot and bearnaise sauce

MAGRET DE CANARD
duck, yellow and red beets, risotto and orange sauce

BBQ LEEK
in vinegar, roasted on bbq - sweet potato, olive crumble, pommes fondant and black garlic foam

TOURNEDOS
steak, potato kale, duxelles, chestnut, sauce aux morrilles

SALMON
squid inked linguini, salmon roe, white wine sauce with tarragon

DESSERTS

CHEESE PLATE + USD 10.-
variable jam and nut bread

MILLEFEUILLE
fresh forest fruit and vanilla ice cream

SALTED CARAMEL CHOCOLADE TARTELETTE
with banana ice cream

2 dishes
+ main course
+ dessert
USD 46.50

incl wine
USD 75.-

3 dishes
+ main course
+ dessert
USD 61.-

incl wine
USD 95.-

4 dishes
+ main course
+ dessert
USD 75.50

incl wine
USD 115.-