

Dear client,

*At “Anno Domini’s” we purchase only the best ingredients
and cook professionally, with the greatest care.*

*You will find a selection of
Spanish, Italian and French wines,
as well as famous aperitifs, liqueurs and cognacs.*

*Jacques Fruyol and his team thank you for your visit
and will do their utmost to satisfy you.*

Enjoy your meal!

A menu with contained allergens is at your disposal

As an aperitif we recommend:

Kir 3.80

Crème de cassis (blackcurrant) with white wine

Kir Royal 4.50

Crème de cassis with sparkling wine

Kir Anno Domini 7.95

Crème de cassis with champagne

Home-made soups

Onion soup au gratin, Lyonese style 6.25

Cream of green asparagus soup with cream topping 5.95

Lobster bisque 8.95

Delicious cream of spiny lobster soup with cream topping and caviar

Bruschetta Caprese (4 pieces) 2.90

VAT included

*Toasted bread slices with a spicy topping of tomato, garlic and basil,
with mozzarella cheese au gratin, sprinkled with oregano*

Crisp bread roll stuffed with garlic butter 2.50

Bread roll and aioli (garlic mayonnaise) 1.85

Bread roll and butter 1.25

Salads

Colourful salad 10.10

*Crisp salad leaves with vegetables, tuna, hard-boiled egg
and a tasty dressing of the house*

Insalata Caprese 8.25

*Genuine Italian mozzarella cheese, ripe tomato wedges and basil
with extra virgin olive oil, balsamic vinegar from Modena and oregano*

Salad Brasilia 11.10

*Crisp salad leaves garnished with palm hearts,
sweet corn, prawn tails, strips of mango fruit and hard-boiled egg
Enhanced with a tasty dressing of the house*

Salad with pan-fried liver 8.75

*Fresh salad leaves, oyster mushrooms tossed with garlic and parsley,
fried chicken livers with sherry vinegar*

Lucullus salad 14.20

*Fresh salad leaves and lamb's lettuce
with a seared medallion of duck liver, tossed porcini mushrooms
with pine nuts, quail eggs and cherry tomatoes*

Cold starters

VAT included

Norwegian smoked salmon 13.10
creamy horseradish sauce and toasts

Avocado mousse and prawn tails 12.90
cocktail sauce and toasts

Carpaccio of fillet of beef 12.90
with extra virgin olive oil, Parmesan shavings,
celery and fresh mushroom slices

Bresaola (air-dried beef) 13.10
with Parmesan shavings, rocket salad and cherry tomatoes

Foie gras mi-cuit of duck 15.25
colourful salad bouquet, quince jelly and toasts

<p><i>With cold or warm foie gras we recommend a glass of:</i> <i>“Sweet sherry Pedro Ximénez 30 years old” 7.50</i> <i>“Sauternes - Bordeaux” 6.50</i></p>

Warm starters

Foie gras with Pedro Ximénez sauce 16.25
Seared fresh duck liver
dressed on a flaky pastry slice with stewed apples,
sweet-sherry & shallot sauce, colourful salad bouquet

Fried Camembert (5 pieces) with bilberry preserve 8.10
colourful salad bouquet

<i>Snails “à la Bourguignonne”</i>	<i>6 snails</i>	<i>9.10</i>
<i>filled with garlic butter</i>	<i>9 snails</i>	<i>13.40</i>
<i>after an own recipe</i>	<i>12 snails</i>	<i>17.90</i>

Mussels “à la Provençale” 10.95
with garlic & parsley butter au gratin

Green asparagus tips 12.20
with a mild smoked salmon sauce, strips and caviar of salmon

Pasta

First-choice Italian pasta with delightful sauces

VAT included

Spaghetti Mare e Monti 10.25
Spaghetti in cream sauce with a hint of tomato,
porcini, fresh mushrooms and prawns

Spaghetti Frutti di Mare 12.50
Spaghetti in tomato sauce
with baby squids, prawns, small scallops and mussels

Tagliatelle con funghi porcini e tartufo 12.75
Tagliatelle with porcini mushrooms
in truffle-scented cream sauce

Tagliatelle al salmone 11.75
Tagliatelle in dill-flavoured cream sauce
with smoked salmon strips and prawns

Tagliatelle alla boscaiola 10.25
Tagliatelle with fresh mushrooms, leek,
green peas, bacon and cream

Maccheroni "Anno Domini" 10.25
Macaroni in tomato sauce
with meat, peppers, mushrooms, onion and garlic

Tortelloni alle noci e tartufo 11.10
Tortelloni with cheese & spinach stuffing,
in cream sauce with walnuts and truffle scent

From the ocean

We offer only fresh first-choice fish

*Fillets of sole in champagne sauce 18.25
with prawns and fresh mushrooms*

*Fillets of sole filled with smoked salmon mousse 19.25
in dill sauce with salmon strips*

*Fillet of turbot in cider sauce 20.95
with shredded leek*

*Grilled fillet of sea bass 19.95
in a mild sauce of French grain mustard à l'ancienne*

*Fillet of sea bass with the sauce of your choice 19.95
(champagne, cider or dill sauce)*

*Grilled back of sea bass with Maldon salt 19.50
and basil-flavoured extra virgin olive oil*

*Fish potpourri 21.95
Fresh fillets of fish, baby squids, king prawn and scallop
in a light dill sauce with a dash of Pernod*

*Langostinos "à la Provençale" 19.40
King-size-prawn tails with tomato, garlic and herbs*

*Langostinos "Oriental" 19.95
King-size-prawn tails in curried cream sauce
with fruit and grated coconut*

Duck

Magret de Canard 16.25

VAT included

Roast duckling breast, honeyed raspberry-vinegar juice

Duck à l'orange 15.50

Confit de Canard 15.75

Confit leg of duck with bilberry preserve

Lamb

Roast rack of lamb 19.95

with Dijon-mustard crust and thyme jus

The Speciality

Lamb's sweetbreads in cream sauce with morels 19.95

dressed on a flaky pastry slice

Veal

Small escalopes in Marsala wine sauce with apples 15.75

Small escalopes in cream sauce with fresh mushrooms 15.75

Small escalopes "alla Valdostana" 16.25

(with Parma ham, prawns and Fontina cheese)

Medallions of fillet of veal 23.25

in Cognac & cream sauce with porcini mushrooms

Beef

Stroganoff "de Luxe" 18.25

VAT included

*Strips of fillet in cream sauce with truffle scent,
button & wild mushrooms*

*Filets mignons (medallions of fillet) 18.75
with green pepper sauce and béarnaise*

Fillet steak in Cognac & cream sauce with fresh mushrooms 18.75

Fillet steak with balsamico sauce 18.50

Fillet steak in green pepper sauce 18.50

Fillet steak with béarnaise sauce 18.75

Fillet steak with sauce of genuine Roquefort 18.75

Fillet steak with parsley butter and jus 17.95

Medallions of fillet in sauce with chanterelle mushrooms 21.50

Medallions of fillet in sauce with porcini mushrooms 20.95

*Tournedos Anno Domini (fillet) 22.50
topped with a seared slice of duck liver and truffled port sauce*

Pork

Medallions of tenderloin of pork 15.75

in sauce with chanterelle mushrooms

*Medallions of tenderloin of pork “à la Normande” 14.50
in Calvados & cream sauce with apples*

Cheese

Three French cheeses with walnuts 7.25

Five French cheeses with walnuts 9.95

Desserts

with the desserts we recommend a glass of:

“Moscatel of raisins Soleras de la Abuela” 4.55

“Sweet sherry Pedro Ximénez 30 years old” 7.50

“Sauternes - Bordeaux” 6.50

Mango and lemon sorbets (2 scoops) 5.60

Raspberry, mango or passion fruit coulis 5.75

with vanilla ice cream (2 scoops)

Dame blanche 5.75

Vanilla ice cream (2 scoops) with warm chocolate sauce

Chocolate mousse with kiwi and whipped cream 5.75

Profiteroles (choux puffs with cream filling) 6.25

vanilla ice cream and warm chocolate sauce

Mango sorbet with a mango fan on raspberry coulis 6.25

Colonel 6.25

Foamy lemon sorbet with champagne & Russian vodka

Warm raspberries 6.25

with vanilla ice cream and whipped cream

Crêpes Suzette au Grand-Marnier 6.25

with vanilla ice cream

Coulant with vanilla ice cream 6.25

Warm chocolate cake with a liquid core

Tarte Tatin with vanilla ice cream 6.25

Caramelised French upside down apple tart

VAT included

Coffee

Espresso - Decaffeinated - with a little milk 2.25

Coffee with milk - Filter coffee 2.45

Cappuccino 3.25

Coffee with cream 3.25

Carajillo (coffee with brandy or anise) 3.50

Irish Coffee (coffee, Irish Whiskey, cream) 6.40

Calypso (coffee, Tía María, cream) 6.40

Baileys (coffee, Baileys, cream) 6.40

Orange (coffee, Grand-Marnier, cream) 6.40

Normandie (coffee, Calvados, cream) 6.40

D.O.M. (coffee, Bénédictine, cream) 6.40

Kiss of fire (coffee, Tía María, Cointreau, cream) 6.40

Amaretto (coffee, Amaretto, cream) 5.95

Parisien (coffee, Brandy, cream) 5.95

Tea - Herbal tea

Tea 2.25

Linden flower tea 2.25

Camomile 2.25

Peppermint tea 2.25

