



Feels like Home...

The spirit of Comme chez Soi is just 3 easy steps, 1,2,3...

Create your dish by choosing one item in each section

1. Main element
2. Garnish
3. Sauce / dressing

Be creative...

Soup

\$12.00 / 9.60€

Frozen velouté of zucchini and pine nuts
Poultry bouillon with pesto & seasonal vegetable

Salad

Up to 3 items of garnish \$16.00 / 12.80€

Up to 5 items of garnish \$19.00 / 15.20€

1. Romaine - Mâche - Iceberg - Roquette - Tétragone
2. Tomato - french bean - avocado - black olive - shrimp a la plancha' - crouton & parmesan - fried calamari - feta cheese - heart of palm - baby corn - anchovy - mushroom - mozzarella di buffalo - artichoke - pepper
3. Thai vinaigrette - balsamic vinaigrette - caesar dressing - orange & sésame - passion fruit & lime

Add our own vinaigrette

Create your own vinaigrette choosing your preferred olive oil & vinegar

Pasta

\$15.00 / 12.00€

1. Capellini - Penne - Spaghetti - Macaroni - Tagliatelle
2. Tomato sauce – blue cheese cream - carbonara - bolognese - olive oil & fresh basil
3. Comté - parmesiano reggiano - gruyère - cantal

Fish from the grill

1. The fisherman's catch
Mahi Mahi - \$20.00 / 16.00€
Swordfish - \$25.00 / 20.00€
Live lobster - \$12.00 per 100gr
2. Steamed green vegetables - mesclun - basmati rice - cauliflower gratin
3. Vierge sauce - meunière with capers - créole sauce - hollandaise

Meat (the "Vincent" way)

1. Beef back steak - \$22.00 / 17.60€
Poultry olive - \$22.00 / 17.60€
Pork chop - \$20.00 / 16.00€
Veal cutlet - \$24.00 / 19.20€
2. Mashed potatoes - Traditional petit farci from Provence - sautéed vegetables - french frite
3. Béarnaise - pepper sauce - roquefort sauce - gravy sauce - beurre maitre d'hôtel

Cheese

Our selection of cheeses awaits you in La Cave.
Complimented by the best of Adriano Ramos Pinto port

White Port

White Lagrima - \$8.00 / 6.40€

Red Port

Ruby - \$8.00 / 6.40€

Tawny - \$9.00 / 7.20€

Late Bottled Vintage 2004 - \$11.00 / 8.80€

Quinta Ervadoria 10 years - \$20.00 / 16.00€

Do Bom Rétiro 20 years - \$30.00 / 24.00€

30 Years Old - \$35.00 / 28.00€

Dessert

\$9.00 / 7.20€

Baba ô Rum

Profiteroles A' La Samanna

The strawberries au suc'

Clafoutis with griottes

Tea & Coffee

Espresso \$5.00 / 4.00€

Double Espresso - Cappuccino - Café Latte \$7.00 / 5.60€

Filter Coffee \$4.00 / 3.20€

Selection of the finest Tea Forté

\$6.00 / 4.80€

White ginger pear - Chamomile tisane - Lapsang souchong - Raspberry nectar - Belgian
mint - Coco truffle

