

Every Day

STARTERS/SNACKS

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| NEPALI STYLE SAUTÉED LAMB Australian lamb cuts in size as dice and marinated with nepali masala | 1190 |
| ARTISANS CHEESE PLATTER Selection of himalayan frenh cheese with nuts, fruits and cracker | 890 |
| CHARCUTERIE PLATTER (selection of fine cold cuts & cheese) | 890 |
| SAUTÉED GARLIC PRAWNS with white wine, garlic & parsley | 890 |
| PROSCIUTTO CRUDO & MELON Airdried Italian ham sliced and sweet melon | 890 |
| ITALIAN PLATTER Prosciutto ham, tomato, locally made mozzarella | 890 |
| VOL-AU-VENT VEG/NON VEG (N) a small round case of puff pastry filled with savoury mixture | 690 |
| SMOKED SALMON BRUSCHETTA A creamy goat cheese spread is served on toasted baguette and top with smoked salmon and dill | 690 |
| TAPAS PLATTER assortment of hummus, quail eggs, grilled vegetables and olives | 610 |
| RABBIT CHHOILA Spiced grilled rabbit meat | 590 |
| TARTELETTERS SALÉES freshly baked little home-made pastry tarts filled with tomato, mozzarella and pesto | 590 |
| CHICKEN SATAY Grilled chicken skewers marinated with Thai curry pest and served with peanuts butter coriander sauce | 490 |
| BRUSCHETTA toasted fresh home made bread, rubbed with garlic, drizzled with extra virgin olive oil topped with chopped organic tomatoes and fresh basil | 490 |
| GRILLED TOMME CHEESE on multi grain bread topped with capers | 385 |
| CHAR GRILLED VEGETABLE BITES (marinated zucchini, eggplant, basil leaf, slow baked tomato) | 290 |
| FRENCH FRIES served with homemade mayonnaise | 290 |

MAINS

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| GRILLED LAMB CHOP served with sauteed potatoes and a side of seasonal vegetables, dressed in pepper sauce | 1640 |
| THE NORWEGIAN SALMON grilled salmon steak, accompanied by sautéed potatoes and a choice of creamy mustard sauce, rosemary sauce, or lemon sauce. | 1590 |
| ROAST QUAIL served with sautéed potatoes and dressed in a red wine sauce | 1190 |
| TENDERLOIN STEAK served with sautéed vegetables and a side of French fries | 1190 |
| MEDITERRANEAN SPAGHETTI Spaghetti with cream, tomato sauce, prawn and parmesan cheese | 1190 |
| SUCCULENT PORK BELLY slow roasted organic pork belly, served in a red-wine sauce, accompanied by a mustard mashpotato | 1140 |
| SALMON RAVIOLI homemade ravioli pasta stuffed with poached salmon and ricotta served in a creamy sauce | 1095 |
| PORK CHOPS served in creamy mustard sauce with French fries & seasonal vegetables | 1090 |
| PRAWN INDULGENCE prawns served in a white wine cream sauce, served with rice, and a side of vegetables | 1090 |
| POULET AU FROMAGE chicken breast with cheese, served with roast potatoes, dressed in a creamy sauce | 1090 |
| RABBIT TORTELLONI freshly made tortelloni pasta stuffed with braised rabbit, served in a creamy parmesan sauce | 1080 |
| FILLET OF TROUT two grilled fillets with a choice of creamy parsley sauce or fresh virgin sauce served with organic rice & seasonal vegetable. | 1075 |
| THYME GRILLED CHICKEN chicken breast, served with sauteed vegetables and mash potato | 890 |

VEGETARIAN

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| MOREL MUSHROOM RAVIOLI (N) homemade ravioli pasta stuffed with Morel mushroom, served in creamy sauce | 1390 |
| SHITAKE MUSHROOM RAVIOLI homemade ravioli pasta stuffed with shitake mushroom, served in creamy sauce | 1190 |
| TARTIFLETTE AUX CHAMPIGNONS mushrooms baked in tomme cheese and cream | 795 |
| TAGLIATELLA CARBONARA with mushroom pasta served in a creamy mushroom carbonara sauce | 680 |
| PESTO FUSILLI spiral pasta served with home-made pesto | 590 |

SALAD/SOUP

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| RIB EYE STEAK ARUGULA SALAD Grilled steak, cherry tomato, fresh arugula, quail egg, Extra virgin olive oil & balsamic vinegar dressing | 695 |
| BEET ROOT-MOZZA SALAD organic salad leaves tossed with a salsa verde dressing, topped with semi-sundried tomatoes, mozzarella cheese and caramelized balsamic betroot | 690 |
| SMOKED SALMON SALAD organic salad leaves tossed with a dill dressing, topped with smoked salmon | 690 |
| GOAT CHEESE SALAD organic salad leaves tossed with classic vinaigrette, topped with grilled goat cheese | 590 |
| GREEK SALAD red onion, cucumber, tomato and fresh feta cheese in an oregano and extra virgin olive oil dressing | 590 |
| MUSHROOM SOUP blended mushroom mixed with salt pepper and topping with cream | 590 |
| ARUGULA SALAD arugula tossed with walnuts and blue cheese in a classic dressing | 495 |
| FRENCH ONION SOUP (N) based veg stock and onions served with croutons and cheese on top | 490 |
| SHERPA SOUP a beef stew with beans, potato and radish, spiced with timoor | 490 |
| CAESAR SALAD Organic green salad, parmesan, crouton and choice of smoked salmon, chicken, goat cheese | 490 |
| FRESH GARDEN VEGETABLE SOUP made daily | 390 |

Ce Sherpa
RESTAURANT

All Prices are subject to 10% service & 13% VAT

November 2017

Please inform of any allergies or intolerances so that we can ensure to minimize risks and cross contamination