

C-View - Steak House Menu

Appetizers

Salad

Caesar Salad with Chicken
Greek Salad

Beef Carpaccio Formaggi

Beef Tenderloin, Capers, Cherry Tomatoes Garlic Basil, Olive Oil
Lemon Juice , Dijon Mustard, Mushroom, Cress Mix
Fried Calamari with Tartar Sauce

Steak Salad

Beef Filet, Orange Filet, Cherry Tomatoes, Ice Berg, Watercress, Mint Leaves
Parsley Leaves , Balsamic Sauce

Soup

French Onion

Onion, Celery, Leek, Beef Stock, Roasted Garlic Bread

De Chalet

Potatoes, Spinach, Grated Cheese, Cream, Onion, Celery, Leek, Beef Stock, Pasta, Butter

Main Course

Tomahawk

Tomahawk, Whole Corn, Cauliflower, Carrots, Cabbage Red, Apple Green, Cherry
Gravy Pepper Sauce

Ribeye Steak

Ribeye Steak, Zucchini Goat Cheese, Carrots, Beetroot, Fondant potatoes
Gravy Mushroom Sauce

Executive Chef
Amr Sadek Al Share

T – Bone Steak

T – Bone Steak, Roasted potatoes, Cherry Tomatoes, Herbs Gravy Sauce
Dijon Mustard, Thyme, Rosemary

Beef Tenderloin

Beef Tenderloin, Gravy, Butter, Garlic, Cream, Thyme, Rosemary
Dijon Mustard, Creamy Mushroom Sauce

Side Dishes

Riz Casimir

Jasmin Reis, Banana, Mango, Pineapple, Kiwi, Almonds Whole, Cream, Curry Sauce

Rösti

Potatoes, Butter, Olive Oil, Parmesan, Basil Fresh, Cherry Tomatoes, Basil Sauce

Ravioli Spinach

Spinach Ravioli, Blue Cheese Sauce, Roasted Pistachios, Balsamic, Raisins

Desserts

Gâteau Au Chocolate

Chocolate 72%, Butter, Eggs, Flour, Corn Flour, Orange Zest Sliced Almonds, Cocoa

Ice Cream Fruit Salad

Kiwi, Apple Red, Apple Green, Orange, Cantaloupe, Banana, Grapes, Mint, Ice Cream

Vegan Lemon & Avocado Cheesecake

Crust Oatmeal, Almonds, Sugar, Nuts Coconut, Vegan Cream Cheese, Avocado, Lemon
Zest Cornstarch, Vanilla, Coconut Milk