



EMMA'S FAVORITE WINE

SÃO MIGUEL BLABLABLA TINTO 4.80 _ 22.50

full bodied red wine with a strong bouquet of ripe red fruit and a delicate touch of oak.

Alicante Bouschet, Cabernet Sauvignon, Syrah, Touriga Nacional

APPETIZERS

BREAD + DIP 4.50

bread with homemade dip

SOUP 4.50

soup of the day

CHAMPIGNONS A L'ESCARGOT (V) 6.50

mushrooms, herbal butter and gratinated old cheese

GOAT CHEESE CREME BRÛLÉE 8.50

goat cheese crème brûlée, fig, port wine, pancetta

WILD BOAR-ROULADE 8.50

roulade of wild boar, cranberry sauce

CHORIZO SALAD 8.50

mixed salad, chorizo, corn, kidney beans, cheese croutons, tomato-oregano dressing

FALAFEL SALAD (V) 9.50

mixed salad, falafel, yogurt-dressing

TUNA TEMPURA 9.50

tuna roll, tempura, nori, wakame, wasabi

CARPACCIO 10.50

thin carved beef carpaccio, pesto, parmesan, dressing, capers, red onions

EMMA

CAFE

MAIN COURSES

GIANT BURGER 13.50
organic beef, fries, lettuce

VEGETARIAN BURGER OF BLACK BEANS (V) 14.50
black beans, avocado, tomato, spinach, lettuce, fries

CANNELLONI WITH RICOTTA AND SPINACH (V) 14.50
cannelloni, ricotta, spinach, green salad

RED BEET STEW WITH A BRIE SOUFFLE (V) 15.50
beet stew, brie soufflé, sweet-sour red onion

SEA BASS 16.50
on the skin baked seabass, tomato relish, yellow rice, vegetables

SALMON TOURNEDOS 16.50
salmon tournedos, catsuit, green mustard beurre blanc, vegetables, baby potatoes

BEEF TENDERLOIN POINTS 17.50
beef tenderloin, spicy soy sauce, vegetables, fries

DEER STEW POT 17.50
deer stew, dark beer, sweet potatoes stew, red cabbage, stewed pear

GRILLED VEAL ENTRECOTE 19.50
grilled veal entrecote, anchovy butter, vegetables, potato-garniture



DESSERTS

TIRAMISU 6.50
the Italian classic

LEMON-VANILLA CHEESECAKE 6.50
homemade lemon-vanilla cheesecake | lemon-sorbet ice cream

CHOCOLATE NUT PIE 6.50
homemade chocolate nut pie | vanilla ice cream

APPLE STRUDEL 7.50
apple strudel | cinnamon ice cream | caramel sauce

MARZIPAN MOUSSE 7.50
marzipan mousse | spiced biscuit | red fruit coulis

CHEESE TERRINE 9.50
Kernhem | Roquefort | rye bread | syrup

LIQUOR

AMARETTO 4.00
almonds

BAILEYS 4.00
whiskey and cream

COINTREAU 4.00
orange peel

Liquor 43 4.00
43 super-secret ingredients

DOM BÉNÉDICTINE 4.00
garlic, sweet and honey

EMMA CAFE

DRAMBUIE 4.00
whiskey, honey, herbs

FRANGELICO 4.00
hazelnuts with cocoa and vanilla berries

GRAND MARNIER 4.00
cognac & distilled essence of orange

SAMBUCA VACCARI 4.00
anis-liquor

TIA MARIA 4.00
coffee liquor

BAILEY'S LATTE 6.40
coffee with a drop of Baileys. MMMMMM

do you have an allergy? - notify us when ordering!

Cafe Emma is open 7 days a week from 11 in the morning