

GLUTEN - FREE MENU

For all dishes from this menu we are using only gluten-free products, our staff makes every effort to ensure that this dishes are free from it, however, due to the fact that we do not have a separate room for preparing gluten-free dishes, they may contain traces of it.

SOUPE

1. TOMATO CREAM SOUP WITH BASIL 12

Smooth cream soup made from tomatoes and fresh basil

STARTERS

1. VODOO SHRIMPS 17

Four grilled shrimps wrapped in strips of smoked bacon

2. CAJUN KING SCALLOPS 31

Slightly spicy king scallops (90g) Cajun-style served with Chimichurri sauce

3. MAŁŻE BLUE CHEESE 27

Mussels in exquisite white wine, cream and blue cheese sauce, served with toasted gluten-free bread

4. POŁĘDWICZKI TCHOUPITOULAS 27

Three pieces of beef tenderloins in a spicy Native American marinade, grilled on a stick, served with truffle butter gluten-free bruschettas

SALAD

1. FRESH SPINACH SALAD 21

Fresh spinach with roasted beets, walnuts, blue cheese and balsamic dressing

MAIN DISHES

1. CLASSIC DISH FROM A LOUISIANA HOUSEWIFE 28

Chicken breast in cream-mustard sauce, served with potato puree, black cumin, fresh spinach and roasted pine nuts

2. BBQ RIBS 37

A generous portion of ribs in our barbecue sauce, served served with potato puree or rice and with creole salad

3. SALMON 39

An exceptionally delicate salmon in Creole seasoning with potato puree or rice, lamb's lettuce, radish and Chimichurri sauce

4. BLUE CHEESE MUSSELS 51

Mussels in exquisite white wine, cream and blue cheese sauce, served with toasted gluten-free baguette

5. LOUISIANA STEAK 49

Matured sirloin steak (200g) with chesse sause or Chimichurri sauce, served with pan fried vegetables and potato puree or rice

6. FILET MIGNON STEAK 69

Exceptionally tender and delicate beef tenderloin (170g) served on a hot volcanic rock, served with baked potatoes, olives, tomatoes, chesse sause or Chimichurri sauce

DESSERT

1. PANNA COTTA 16

Delicate white chocolate panna cotta with thick mango sauce and roasted pistachios