

Carpe Diem

MENU

APPETIZERS (GOOD FOR SHARING)

Assiette de charcuterie

*Cold cut platter: smoked ham, pork spread, saussisson and sausage.
Served with bread and pickles cucumber.*

Solo : 450 php
For 2: 800 php
For 4: 1,200 php

La trilogie de poisson

Fish trilogy: smoked salmon toast, tuna tartare and potted fish.

Solo : 450 php
For 2: 800 php
For 4: 1,200 php

L'assiette dégustation

*Degustation platter: "Papa" toast, smoked salmon toast, potted fish, pork spread, sausage and cheese.
Served with bread and pickles cucumber.*

750 php

STARTERS

Foie gras

Duck liver spread served with toasted bread

520 php

Quiche légère sans pâte

Light quiche with green salad

350 php

Saumon fumé

Smoked salmon served with toast and lemon.

480 php

Tartare de thon

*Marinated raw sliced fish.
Served with toasted bread.*

350 php

Tartare de Boeuf

*Minced raw beef with pickles cucumber, caper, yolk egg, olive oil, Worcestershire sauce and mustard.
Served with toasted bread*

450 php

Nage de crevettes au vin blanc et piments d'Espelette

Shrimps in creamy sauce with white wine, shallots and Espelette spice.

450 php

La tartine de "Papa"

Toast with cheese and nutmeg bechamel topped with crispy bacon with green salad.

450 php

Salade verte

Green salad with fresh mustard sauce.

150 php

Salade composée

Green salad, mais, tomatoes, hard-boiled egg, cheese cubes and fresh mustard sauce.

380 php

Salade niçoise

Green salad, fresh tuna cubes, tomatoes, hard-boiled egg, olives and fresh mustard sauce.

450 php

All prices are inclusive of VAT

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MAINS

Boeuf Bourguignon 800 php

*The authentic Burgundy beef. Slowly braised beef with red wine and aromatics.
Served with the accompaniment of the day.*

Hachis parmentier 800 php

*French shepherd's pie: ground beef topped with mashed potatoes.
Served with green salad*

Tartare de Boeuf 850 php

*Minced raw beef with pickles cucumber, caper, yolk egg, olive oil, Worcestershire sauce and mustard.
Served with toasted bread, green salad and French fries*

Balotine de poulet aux champignons 850 php

*Chicken Ballottine slow cooked with mushrooms.
Served with the accompaniment of the day.*

Steak au poivre ou au vin (choice of tenderloin or ribeye) 1150 php

*Grilled beef tenderloin with pepper cream sauce or wine sauce.
Served with the accompaniment of the day.*

Nage de crevettes au vin blanc et piments d'Espelette 800 php

*Spaghetti with shrimps in creamy sauce with white wine, shallots and Espelette spice.
Choice of spaghetti with squid ink or normal spaghetti.*

Steak haché with french fries 550 php

Grilled beef patty served with french fries

Cordon bleu 800 php

Chicken breast with ham and cheese served with the accompaniment of the day.

Filet mignon de porc sauce moutarde 850 php

Pork tenderloin with creamy mustard sauce served with the accompaniment of the day.

Raclette servie sur assiette 1150 php

Raclette is melted cheese over potatoes dressed in hot plate. Served with choice pickles, green salad and cold cut.

Fondue Bourguignonne (depending on availability) 1250 php

Each guest spears a beef tenderloin cutted in cube with a fondue fork into the stove full of oil until it is cooked as desired. Served with french fries and sauces.

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DESSERTS

Assiette de fromage	380 php
<i>Plate with our selection of cheeses. Served with french bread.</i>	
Assiette de fromage accompagnée de sa salade verte	450 php
<i>Plate with our selection of cheeses. Served with french bread and green salad.</i>	
Mango Panna Cotta (depending on availability)	280 php
<i>Homemade panna cotta with mango puree.</i>	
Fondant au Chocolat (30 minutes of preparation)	350 php
<i>Fudge Dark Chocolate Cake.</i>	
Crème brulée (depending on availability)	350 php
<i>Burnt cream is a rich custard base topped with a layer of hardened caramelized sugar.</i>	
Crêpes du chef	350 php
<i>Crepes filled with chocolate sauce and banana.</i>	
Crêpe (1 piece)	180 php
<i>Sugar or strawberry jam.</i>	
Glaces (2 scoops)	160 php
<i>Ice cream: Ask for our ice cream flavors.</i>	
L'Assiette de Fruits	250 php
<i>Fruits platter: Fruits of the season.</i>	
Profiteroles au chocolat	350 php
<i>Choux pastry filled with ice cream and topped with chocolate sauce.</i>	

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MENU DEGUSTATION
1500 PHP

AMUSE BOUCHE



FIRST STARTER

Foie gras served with toasted bread.
or
Smoked salmon served with toasted bread and lemon.



SECOND STARTER

La tartine de "Papa"
Toast with cheese and nutmeg bechamel topped with crispy bacon. Served with green salad.
or
Nage de crevettes au vin blanc et piments d'Espelette Shrimps in creamy sauce with white win,
shallots and Espelette spice



MAIN

Hachis parmentier
French shepherd's pie: ground beef topped with mashed potatoes.
or
Raclette servie sur assiette
Raclette is melted cheese over potatoes dressed in hot plate.



DESSERT

Choose your favorite dessert:
Profiteroles, crème brûlée, crêpes ou glaces

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SNACKS

PASTA CORNER

Spaghetti Carbonara	450 php
Spaghetti Bolognese	450 php
Maccaroni ham and cheese	450 php

MEXICAN

Nachos overload	320 php
Beef Quesadillas	320 php
Chicken Quesadillas	320 php

BURGER & SANDWICHES

Hamburger with Fries	450 php
Croque-monsieur with green salad	400 php
Ham & Butter Sandwich	400 php
Smoked salmon Sandwich	550 php

CRÊPES

Cheese	300 php
Cheese and ham	340 php
Cheese, ham and egg	380 php

FILIPINO

Chicken lumpia	280 php
Pancit canton	400 php
Chicken adobo with rice	480 php

ADD-ONS

Rice cup	100 php
French fries plate	150 php
Bread (half baguette)	80 php

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DRINKS

SOFT DRINKS

Mineral water 500 ml / 1000ml	90 / 150 php
Soda water	95 php
Coca Cola, zero, light, Royal, Sprite, Seven Up	95 php
Pineapple Juice, Orange Juice	95 php
Ice tea glass	95 php
Ice tea pitcher	220 php
Calamansi (cold or hot)	120 php

SHAKE (FRESH FRUIT AND MILK)

Mango, Banana and Pineapple	150 php
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BEER

San Miguel light, Pilsen, Apple, Red Horse	110 php
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WINE

Pluvium Sauvignon Premium Selection (Spain) / glass	250 php
Other wines (glass)	300 php
Pluvium Sauvignon Premium Selection (Spain) / bottle	950 php
Other wines (bottle)	2000 php
Sparkling wine	1600 php

COFFEE/TEA

Nespresso	110 php
Instant coffee/tea	90 php