

# Carpe Diem

## APPETIZERS (GOOD FOR SHARING)

### **Assiette de charcuterie**

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

Solo : 480 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 : 480 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*

550 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.*

380 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, maïs, 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

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## MAINS

<b>Boeuf Bourguignon</b>	800 php
<i>The authentic Burgundy beef. Slowly braised beef with red wine and aromatics. Served with the accompaniment of the day.</i>	
<b>Hachis parmentier</b>	800 php
<i>French shepherd's pie: ground beef topped with mashed potatoes. Served with green salad</i>	
<b>Tartare de Boeuf</b>	850 php
<i>Minced raw beef with pickles cucumber, caper, yolk egg, olive oil, Worcestershire sauce and mustard. Served with toasted bread, green salad and French fries</i>	
<b>Balotine de poulet aux champignons</b>	850 php
<i>Chicken Ballottine slow cooked with mushrooms. Served with the accompaniment of the day.</i>	
<b>Steak au poivre ou au vin (choice of tenderloin or ribeye)</b>	1150 php
<i>Grilled beef tenderloin with pepper cream sauce or wine sauce. Served with the accompaniment of the day.</i>	
<b>Nage de crevettes au vin blanc et piments d'Espelette</b>	800 php
<i>Spaghetti with shrimps in creamy sauce with white win, shallots and Espelette spice. Choice of spaghetti with squid ink or normal spaghetti.</i>	
<b>Steak haché with french fries</b>	550 php
<i>Grilled beef patty served with french fries</i>	
<b>Cordon bleu</b>	800 php
<i>Chicken breast with ham and cheese served with the accompaniment of the day.</i>	
<b>Filet mignon de porc sauce moutarde</b>	850 php
<i>Pork tenderloin with creamy mustard sauce served with the accompaniment of the day.</i>	
<b>Raclette servie sur assiette</b>	1150 php
<i>Raclette is melted cheese over potatoes dressed in hot plate. Served with choice pickles, green salad and cold cut.</i>	
<b>Fondue Bourguignonne (depending on availability)</b>	1250 php
<i>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.</i>	

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## DESSERTS

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

*Carpe Diem*  
**MENU DEGUSTATION**

**FULL MENU 1800 PHP**  
**1 STARTER+ MAIN+DESSERT 1400 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*

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

*Served with the accompagnement of the day.*



**DESSERT**

*Choose your favorite dessert:*

*Profiteroles, crème brulé, crêpes ou glaces*



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## SNACKS

### PASTA CORNER

<b>Spaghetti Carbonara</b>	450 php
<b>Spaghetti Bolognese</b>	450 php
<b>Maccaroni ham and cheese</b>	450 php

### MEXICAN

<b>Nachos overload</b>	350 php
<b>Beef Quesadillas</b>	450 php
<b>Chicken Quesadillas</b>	450 php

### BURGER & SANDWICHES

<b>Hamburger with Fries</b>	450 php
<b>Croque-monsieur with green salad</b>	450 php
<b>Ham &amp; Butter Sandwich</b>	400 php
<b>Smoked salmon Sandwich</b>	550 php

### CRÊPES

<b>Cheese</b>	300 php
<b>Cheese and ham</b>	350 php
<b>Cheese, ham and egg</b>	380 php

### FILIPINO

<b>Chicken lumpia</b>	280 php
<b>Pancit canton</b>	400 php
<b>Chicken adobo with rice</b>	480 php

### ADD-ONS

<b>Rice cup</b>	80 php
<b>French fries plate</b>	150 php
<b>Bread (half baguette)</b>	80 php

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## DRINKS

### SOFT DRINKS

<b>Mineral water 500 ml / 1000ml</b>	100 / 150 php
<b>Soda water</b>	100 php
<b>Coca Cola, zero, light, Royal, Sprite, Seven Up</b>	100 php
<b>Pineapple Juice, Orange Juice</b>	100 php
<b>Ice tea glass</b>	100 php
<b>Ice tea pitcher</b>	220 php
<b>Calamansi (cold or hot)</b>	130 php

### SHAKE (FRESH FRUIT AND MILK)

<b>Mango, Banana and Pineapple</b>	150 php
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### BEER

<b>San Miguel light, Pilsen, Apple, Red Horse</b>	130 php
<b>Imported beer</b>	180 php

### WINE

<b>Pluvium Sauvignon Premium Selection (Spain) / glass</b>	250 php
<b>Other wines (glass)</b>	300 php
<b>Pluvium Sauvignon Premium Selection (Spain) / bottle</b>	950 php
<b>Other wines (bottle)</b>	2000 php
<b>Sparkling wine</b>	2200 php

### COFFEE/TEA

<b>Nespresso</b>	110 php
<b>Instant coffee/tea</b>	90 php