



## Liqueurs 4 cl

Mandarine Impériale.....	6,00 €
Fleur de Bière.....	6,50 €
Get 27 and 31, Poire Williams.....	6,80 €
Genièvre de Houille, Carte noire.....	7,00 €
Grand Marnier.....	7,00 €
Armagnac.....	8,00 €
Calvados.....	8,00 €
Cognac.....	9,00 €
Malibu, Baileys, Manzana.....	6,00 €

## Whiskies

### Miniatures 2 cl or 4 cl

Clan Campbell blend (2 cl).....	3,50 €
Clan Campbell blend (4 cl).....	6,00 €

### The Blends 4 cl

Chivas 12 year-old.....	8,00 €
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### Irish Whiskey 4 cl

Bushmills.....	7,90 €
<i>(The characteristic citrus fruits of a Bushmills malt dominate, with a hint of cinnamon and peach)</i>	
Jameson (Woody, slightly caramelised).....	7,00 €

### Bourbon (American Whiskey) 4 cl

Jack Daniel's.....	9,00 €
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### Japanese Whisky 4 cl

Nikka Taketsuru Pure Malt.....	11,00 €
<i>(Pepper, peach, dark chocolate, light, smoked)</i>	

### Single Malt Scotch Whisky 4 cl

Cardhu 12 year-old.....	9,90 €
<i>(Slightly peaty with a background of dried fruits and blond tobacco)</i>	
Oban.....	9,00 €
Laphroaig.....	9,90 €
Knockando.....	9,90 €
Raggamore.....	9,90 €
Aberlour 10 year-old.....	10,90 €
Glenfiddich 12 year-old.....	11,80 €
Lagavulin 16 year-old.....	12,80 €
<i>(Powerful flavour, peaty, liquorice, well balanced)</i>	

### Mixers

Pepsi, lemonade, Perrier, Red Bull, Fruit Juice.....	2,50 €
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## Hot Drinks

with Lavazza Super Crema coffee and Dammann teas

Coffee and decaffeinated coffee.....	2,40 €
White coffee and decaffeinated white coffee.....	2,40 €
Large coffee and large decaffeinated coffee.....	3,50 €
Large cappuccino and large decaffeinated cappuccino.....	3,50 €
Hot Chocolate.....	3,80 €
Teas and infusions.....	3,90 €
Viennese Chocolate, Cappuccino.....	4,30 €
Irish coffee.....	7,90 €
French coffee.....	7,90 €

## Wine List

Omnia Favourites

### Glass of wine 12 cl

<b>Wine of the month (Please see our blackboard).....</b>	<b>4,90 €</b>
White / Pays d'Oc IGP (Terret Chardonnay - J. Moreau & Fils).....	4,90 €
Red / Côtes de Gascogne Montplaisir (Domaine Duboscq).....	4,90 €
<b>Rosé / AOP Côtes de Provence (Domaine de la Rouillère).....</b>	<b>4,90 €</b>
World / Californien Zinfandel.....	5,50 €
Moelleux / Côtes de Gascogne IGP Moelleux XVIII S' Luc (Plaimont).....	5,50 €

### White wine 37,5 cl 75 cl

<b>VAL DE LOIRE, LANGUEDOC-ROUSSILLON, SOUTH-WEST</b>	
Pays d'Oc IGP (Terret Chardonnay - J. Moreau & Fils).....	19,00 €
Muscadet AOP Sèvre et Maine sur Lie (Baronne du Cléray).....	14,00 € ... 21,00 €
Sancerre AOP (Domaine La Perrière).....	33,00 €
Pouilly-fumé AOP Joseph Mellot (Le Tronsec).....	23,00 € ... 39,00 €
Côtes de Gascogne IGP Moelleux XVIII Saint Luc (Plaimont).....	27,00 €

### BURGUNDY

André Ducal Burgundy AOP Aligoté Grape Variety.....	24,50 €
Burgundy Chardonnay Bouchard.....	29,00 €

<b>Chablis AOP (La Finaye) La Chablisienne.....</b>	<b>33,00 €</b>
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### RHONE VALLEY

Côte du Luberon AOP Marrenon « Grand Marennon ».....	27,00 €
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### Rosé wine 50 cl 75 cl

<b>Côtes de Provence AOP (Cuvée Domaine de la Rouillère).....</b>	<b>18,00 € ... 27,00 €</b>
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### Wine in a carafe 25 cl 50 cl

Red/South African wine Merlot grape variety.....	5,80 € ... 9,90 €
White/South African wine Chenin Colombard grape variety.....	5,80 € ... 9,90 €
Rosé/South African wine Cinsault grape variety.....	5,80 € ... 9,90 €

### Red wine 37,5 cl 75 cl

<b>LOIRE VALLEY</b>	
Saint-Nicolas de Bourgueil AOP Les Javeaux.....	16,00 € ... 24,00 €
Menetou salon AOP (Domaine de Chatenoy).....	29,00 €

### BURGUNDY

Mercrey AOP (Domaine Voarick).....	33,00 €
Bourgogne AOP bouchard pinot noir.....	39,00 €
Côte de Beaune village AOC Michel Picard.....	29,00 €

### RHONE VALLEY

Côte du Rhône AOC Guigal.....	29,00 €
Saint Joseph AOP (Cave de Tain).....	39,00 €
Crozes Hermitage AOP Rochegonde.....	33,00 €

### BORDEAUX, LANGUEDOC-ROUSSILLON, SOUTH-WEST

Côte de Gascogne IGP Montplaisir (Domaine Duboscq).....	19,00 €
Côtes de Bourg AOP (Château La Bataille).....	14,00 € ... 23,00 €
Graves AOP (Grabas).....	26,00 €
Haut-Médoc Cru Bourgeois AOP (Château Lieujean).....	18,00 € ... 29,00 €
Château l'église AOC St Emilion.....	27,00 €
La boutique Saint-Emilion AOP grand cru.....	39,00 €
Lussac-Saint-Emilion AOP (Château La Rose Perruchon).....	35,00 €
<b>Saint-Estèphe AOP Château MacCarthy (Domaine Duboscq) ..</b>	<b>25,00 € ... 45,00 €</b>
Saint-Estèphe AOP Château Haut-Marbuzet (Domaine Duboscq).....	59,00 €

### Wine from other parts of the world 75 cl

<b>Californien Zinfandel (Gallo).....</b>	<b>29,00 €</b>
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Your opened bottle may be taken away with you.



PUB & BRASSERIE GOURMANDE • 7 JOURS/7

## Pre-dinner drinks

Ricard or Pastis (2 cl).....	3,30 €
Martini white or red (6 cl).....	4,50 €
Kir made with white wine (Chardonnay - 12 cl).....	4,50 €
Campari (6 cl).....	4,50 €
Red or white Port (6 cl).....	4,90 €
Picon white wine (12 cl).....	5,00 €
Lillet white or rosé (6 cl).....	5,50 €
Gin Martini (6 cl).....	7,90 €
<b>House Americano (12 cl).....</b>	<b>7,90 €</b>
Vodka Martini (6 cl).....	7,90 €

## Spirits 4 cl

Olmeqa Tequila with notes of dried fruit.....	6,50 €
Absolut Vodka.....	6,80 €
Janeiro Cachaça.....	7,00 €
3 year-old Havana Rum.....	7,00 €
Oakheart Havana Rum.....	7,50 €
<b>Don Papa, Philippine Rum.....</b>	<b>8,50 €</b>
Bombay Sapphire Gin.....	7,50 €
Beefeater Gin.....	8,80 €

## Beer

<b>Draught beer</b>	<b>33 cl</b>	<b>50 cl</b>	<b>per meter 2,5 l</b>
Heineken.....	3,80 €	6,20 €	30,00 €
Affligem Blonde.....	4,90 €	8,30 €	41,00 €
Affligem Fruits Reds.....	4,90 €	8,30 €	41,00 €
Affligem Triple.....	4,90 €	8,30 €	41,00 €
Edelweiss Wheat Beer.....	4,90 €	8,30 €	41,00 €
Guest Beer.....	4,90 €	8,30 €	41,00 €

### Bottled Beer

Heineken (33 cl) Alcohol free.....	4,50 €
Duvel (33 cl).....	5,80 €
Cuvée des Trolls (25 cl).....	5,90 €
Westmalle (33 cl).....	5,90 €
Delirium (33 cl).....	6,10 €
Chimay bleue (33 cl).....	6,20 €
Karmeliet (33 cl).....	6,80 €
Cherry-flavoured Kriek Saint Louis Beer (37,5 cl).....	7,80 €

### Beer Cocktails

Picon Beer (Heineken and picon).....	33 cl 5,80 €	50 cl 9,60 €
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## Cold Drinks

Fruit Juice - Granini (20 cl).....	3,90 €
Orange <sup>3</sup> , strawberry <sup>3</sup> , tomato <sup>3</sup> , grapefruit <sup>3</sup> , pineapple <sup>3</sup> , apricot <sup>3</sup> , apple <sup>3</sup>	
<sup>3</sup> : Juice made from concentrate - 4: Nectar (made from concentrate and/or puree) - 5: Fruit drinks	
Diabolo (25 cl).....	3,50 €
Strawberry, mint, passion fruit, grenadine, lemon, blackcurrant, coconut, lemon, peach, apple, barley water, violet, kiwi, banana, caramel, raspberry, cherry, orange	
Extra charge for syrup.....	0,50 €
Lemonade, Orangina, Schweppes Tonic, Schweppes Citrus.....	3,90 €
Perrier, Ice-tea, Pepsi, Pepsi Max, Fanta Orange (25 cl glass)	
Red Bull (25 cl).....	4,50 €
Vittel.....	(25 cl) 2,80 € ..... (50 cl) 4,50 € ..... (1 l) 5,50 €
Slightly sparkling Perrier.....	(50 cl) 4,50 € ..... (1 l) 5,50 €

## Cocktails

Omnia favourites

### "WELCOME TO CUBA" Mojito 33 cl

<b>The Classic.....</b>	<b>7,90 €</b>
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3 year-old Havana rum, fresh mint leaves, fresh lime and cane sugar, sparkling water, angostura bitters

<b>Raspberry.....</b>	<b>8,90 €</b>
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3 year-old Havana rum, fresh mint leaves, raspberry juice, lime, cane sugar, sparkling water, angostura bitters

<b>The Royal.....</b>	<b>8,50 €</b>
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3 year-old Havana rum, fresh mint leaves, lime, cane sugar, angostura bitters, Champagne

### With Alcohol 6 cl of alcohol

Omnia Champagne, Grand Marnier, Passoa passion fruit liqueur, raspberry syrup.....	9,90 €
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Omnia Planter.....	7,90 €
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Havana rum, pineapple juice, banana juice, passion fruit syrup, vanilla syrup

Cuba Libre Havana rum, Pepsi, lime.....	7,90 €
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Pina Colada Oakheart Havana rum, coconut milk, and pineapple juice.....	7,90 €
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Ti Punch Rhum Agricole from Martinique, cane syrup and lime.....	7,90 €
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Caipirinha Cachaça, lime, cane sugar.....	7,90 €
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Strawberry Tree.....	7,90 €
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Havana rum, Passoa passion fruit liqueur, strawberry juice, pineapple, cane sugar

Blue Hawaii Havana rum, Blue Curaçao, pineapple, coconut milk.....	7,90 €
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Margarita Olmeqa Tequila, Cointreau and lime juice.....	7,90 €
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<b>Tequila Sunrise Tequila Olmeqa, orange juice and a splash of grenadine ...</b>	<b>7,90 €</b>
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Cosmopolitain Wyborowa Vodka, Triple Sec, cranberry juice, lime.....	7,90 €
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Gin Fizz Gin, lemon juice and tonic, cane sugar.....	7,90 €
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Blue lagoon Vodka, lemon juice, Blue Curaçao.....	7,90 €
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Caipiroska Vodka, lime, cane sugar.....	7,90 €
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Killer punch Vodka, melon liqueur, Amaretto, cranberry juice.....	7,90 €
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Parisian Gin, Martini white, Creme de Cassis and lemon zest.....	7,90 €
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White lady Gin, Triple Sec, lemon juice.....	7,90 €
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Scotty Whisky, Amaretto, lemon juice, orange juice and cherry syrup.....	8,90 €
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Vanilla sky Whisky, lime, vanilla syrup and lemonade.....	8,90 €
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Violetta Jack Jack Daniel's, fresh mint, lime, violet syrup and lemonade.....	8,90 €
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### Alcohol Free 33 cl

Bora Bora Pineapple juice, mango, lemon juice and a splash of grenadine.....	6,20 €
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Virgin Mojito Fresh mint, lime juice, sparkling water, alcohol-free rum syrup.....	6,20 €
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Virgin Colada Pineapple juice, coconut milk, alcohol-free rum syrup.....	6,20 €
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## Champagne Cellar

### By the glass 12 cl

Loire Extra Brut Héritage sparkling wine.....	6,90 €
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Canard Duchêne Cuvée Léonie Champagne.....	8,00 €
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Kir Royal.....	9,00 €
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<b>Omnia Aperol Spritz Royal.....</b>	<b>9,90 €</b>
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Aperol, champagne, sparkling water and slice of orange

### By the bottle 75 cl

Loire Extra Brut Héritage sparkling wine.....	30,00 €
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<b>Guest Champagne Brut (see wine waiter).....</b>	<b>35,00 €</b>
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Jacquart Brut Mosaïque.....	49,00 €
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Canard Duchêne Cuvée Léonie.....	49,00 €
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Moët & Chandon Brut.....	69,00 €
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Perrier Jouët Grand Brut.....	75,00 €
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Laurent-Perrier Brut.....	85,00 €
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Ruinart R Brut.....	79,00 €
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Ruinart Blanc de Blancs.....	89,00 €
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Laurent Perrier Rosé.....	115,00 €
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### Magnum 1,5 l

Ruinart Blanc de Blancs.....	199,00 €
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# RESTAURANT OPEN 7 DAYS A WEEK

From Midday until 2.30 pm and from 7 pm until 11.30 pm

Friday and Saturday  
Service until 12:00 pm



www.omnia-restaurant.com

# MAIN COURSES



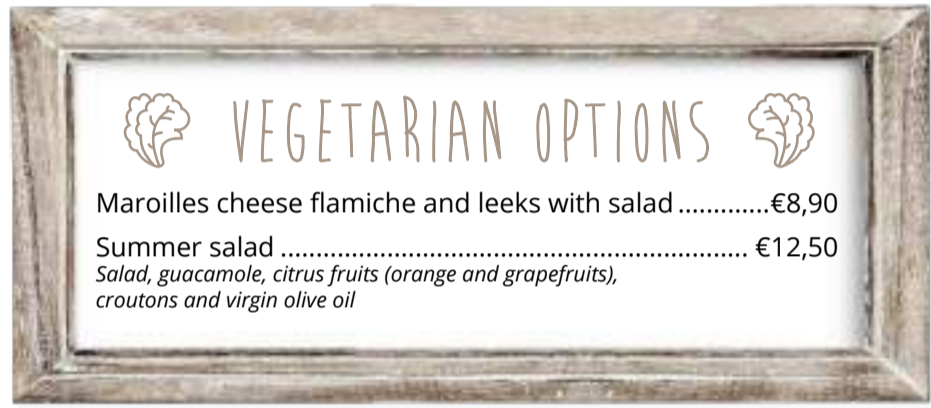
PREPARED IN OUR RESTAURANT USING FRESH RAW INGREDIENTS

## For sharing

- ♥ **Omnia Blackboard** ..... €19,00  
Serrano ham, mozzarella, chorizo, roast peppers and aubergines, and toasted bread.
- Salmon tartar and smoked toast Blackboard ..... €13,90
- Serrano Ham and Cheese Blackboard ..... €16,00
- Foie Gras Blackboard, fig jam and toast ..... €12,90

## Starters

- Maroilles cheese flamiche and leeks with salad ..... €8,90
- Duo of grey shrimp croquettes, cocktail sauce ..... €11,90
- ♥ **Smoked salmon croque, chive cream** ..... €11,90
- Duck foie gras, sea salt and chutney ..... €12,00
- ♥ **Crab mille-feuille and guacamole, parmesan cheese** ..... €12,90
- In-shell bone marrow with Guérande sea salt, toasted bread ..... €10,80



## Salads

- Caesar Salad ..... €13,90  
Salad, warm chicken breast, sundried tomatoes, croutons  
Parmesan shavings and Caesar salad dressing
- Hot goat salad ..... €14,50  
Salad, hot goat, toast and nuts.
- ♥ **Summer Salad** ..... €12,90  
Salad, guacamole, citrus fruits (orange and grapefruit), croutons and virgin olive oil.
- Vegetarian Salad ..... €13,90  
Aubergines, tomatoes and roast peppers, green beans and soya steak.
- ♥ **Northern Salad** ..... €15,80  
Salad, endive, toast with Maroilles, nuts and grilled bacon.

## Straight from the Sea

**Open-Sea Pacific Oysters from Normandy.**

- 6 Pacific Oysters N°2 ..... €13,80
- 9 Pacific Oysters N°2 ..... €18,90
- 12 Pacific Oysters N°2 ..... €27,00

## Mussels

Provenance depending on season, ask the Head Waiter.  
Served with freshly cooked fries.

- Marinières ..... €15,90  
White wine, parsley, onions, celery branch, carrots.
- ♥ **Catalan** ..... €16,90  
White wine, peppers, parsley, tomatoes.
- With Cream ..... €16,90  
White wine, creme fraiche, parsley, onions, celery branch, carrots.
- Maroilles Cheese ..... €17,90  
White wine, creme fraiche, Maroilles cheese, parsley, onions, celery branch, carrots.

## Pasta

- Fresh Tagliatelle Carbonara ..... €13,50
- Fresh Tagliatelle with 2 types of salmon (smoked and fresh) and basil ..... €15,50
- ♥ **Ravioli with white truffle, basil cream and parmesan** ..... €17,90
- Vegetables tagliatelle ..... €12,90
- ♥ **Seafood tagliatelle, armoricaine sauce** ..... €17,50  
Squids, mussels, shrimp, prawn

## Fish

- Trio of grey shrimp croquettes ..... €17,80  
cocktail sauce, freshly cooked fries and salad.
- Roasted prawn skewer, virgin sauce and parmesan risotto ..... €19,90
- ♥ **Norwegian Arctic Cod (Skrei) with a herb crust and parmesan risotto** ..... €18,50
- Roasted Salmon (on skin), virgin sauce and parmesan risotto ..... €16,50
- Two-Salmon Tartare ..... €17,50  
Fresh salmon, smoked salmon, pesto, olive oil, lemon,  
with your choice of parmesan risotto or freshly cooked fries
- ♥ **Salmon shepherd's pie, spinach and homemade mash** ..... €16,90

## Welsh Rarebit

Rarebit with **Galloway Cheddar** infused with lager  
Served with freshly cooked fries

- Classic ..... €16,90  
Toast with mustard, melted Galloway cheddar infused with beer, boiled ham
- With Chicken ..... €16,90  
Toast with mustard, melted Galloway cheddar infused with beer, chicken
- The Full Rarebit ..... €17,90  
Toast with mustard, melted Galloway cheddar infused with beer, boiled ham, and fried egg sunny side up
- ♥ **The Ch'ti Rarebit** ..... €18,90  
Toast with mustard, melted Galloway cheddar infused with beer, boiled ham, Maroilles cheese
- The Savoy ..... €18,90  
Toast with mustard, potatoes, melted Galloway cheddar infused with beer, lardons and Roblochon cheese



## Cooking from times gone by

- ♥ **Dishes from the North** ..... €19,50  
Potjevleesch potted meat, Flemish stew, Welsh rarebit, freshly cooked fries
- Flemish potted meat, freshly cooked fries and salad ..... €15,90  
Poultry, rabbit, pork and veal cooked in jelly
- Flemish Beef and Beer Stew, freshly cooked fries ..... €15,95
- Pork Leg XXL roasted with 3 spices, freshly cooked fries ..... €19,85
- Camembert made with unpasteurised milk, roasted in breadcrumbs ... €16,90  
freshly cooked fries and cooked meats
- 5 A-Certified Chitterlings with whole mustard seed, freshly cooked fries ... €16,90
- ♥ **Veal kidneys with mustard cream, mustard, homemade mashed potato** ..... €18,90

## Meat

- Bunless Double Hamburger 360 gr (French beef, source Hauts-de-France) ... €14,50  
topped with a fried egg, pepper sauce, served with freshly cooked fries
- XXL Beef skewers 350 gr (Simmental breed) your choice of sauce ..... €19,90  
served with freshly cooked fries
- ♥ **Marbled rib steak 350 gr (source Ireland), marrowbone, ..... €24,90**  
your choice of sauce, served with freshly cooked fries
- Simmental steak 250 gr, shallot sauce ..... €16,90  
served with freshly cooked fries
- ♥ **Half free-range chicken LABEL ROUGE with freshly ..... €16,90**  
cooked fries and salade
- Pork filet mignon with cheese Maroilles cream, freshly cooked fries .... €16,90
- Roasted ham, Porto sauce and homemade mash ..... €16,90
- ♥ **Lamb Noisette, thyme flower, homemade mash** ..... €16,90
- Poultry suprême, low temperature, cream with vegetables ..... €16,90

## Additional charge for Sauces and Side Dishes

- Béarnaise, Pepper, Shallots, Maroilles cheese ..... €1,00
- Freshly cooked fries, green beans, risotto, tagliatelle, ..... €2,00
- homemade mashed potato

## Omnia Burgers 180 g

Beef from Hauts-de-France • Served with freshly cooked fries

- Vegetarian ..... €13,90  
Burger bun, cocktail sauce, potato pancakes, cheddar, fried onions, tomato, salad, tomato sauce
- Traditional ..... €16,90  
Burger bun, French ground beef, cocktail sauce, cheddar, fried onions, tomato, salad
- ♥ **Ch'ti** ..... €17,90  
Burger bun, French ground beef, cocktail sauce, cheddar, fried onions, tomato, salad, Maroilles cheese sauce
- So British ..... €18,50  
Burger bun, French ground beef, cocktail sauce, cheddar, bacon, fried onions, tomato, salad, bacon sauce
- ♥ **Croque Burger** ..... €15,90  
Bread brioche, emmental cheese, ham and salad

## Carpaccios & Tartars

Beef 100% FRENCH BEEF • Accompagné de freshly cooked fries

- 100% Charolais Beef Carpaccio and parmesan shavings XXL ..... €17,90
- Lightly seared Tartare with Maroilles cheese sauce ..... €16,90  
French beef 180 g - Maroilles cheese sauce
- Prepared Beef Tartare ..... €15,90  
French beef 180 g - beef, ketchup, mayonnaise, capers, onions, Worcestershire sauce, Tabasco
- Lightly Seared Tartare ..... €15,90  
French beef 180 g - boeuf, ketchup, mayonnaise, capers, onions, Worcestershire sauce, Tabasco
- ♥ **Thai Tartare** ..... €16,90  
French beef 180 g - boeuf, ketchup, lemon, coriander, sweet soy sauce  
sesame oil, sesame seeds, ginger and Nuoc-Mâm

Our Chef Daniel Cappe and his team bring you a varied menu that is fresh and true to the ethos of Omnia!

# DESSERTS

## Crepes/Waffles

- White or brown sugar ..... €4,50
- Homemade chocolate ..... €4,90
- Homemade salted caramel ..... €5,90
- Nutella ..... €4,90
- Bounty ..... €6,90  
Homemade chocolate, coconut ice cream, coconut and chantilly
- OMNIA ..... €7,50  
Vanilla ice cream, chocolate sauce, Chantilly cream and pecans

## Desserts

- Belgian Sugar Pie, with scoop of Bourbon vanilla ice cream ..... €6,50
- The real Merveilleux de Lille meringue cakes (from chez Fred) ..... €6,50  
with speculoos
- ♥ **Strawberry soup, basil, freshly mint and strawberry sorbet** ..... €6,50
- Strawberry Tiramisu ..... €5,95
- Chocolate Crunch and Carambar tuile biscuit ..... €6,90
- Pistachio Creme brulee ..... €6,50
- ♥ **White chocolate mousse with Grand Marnier and his orange diamant** ..... €6,50
- Caribbean Floating Islands, custard, coconut and passion ..... €5,95
- ♥ **Omnia Gourmand** ..... €6,95  
Espresso with mini desserts or Dammann Gourmand Tea

## ICE CREAM

- ♥ **Ice cream sundae with 3 scoops of ice cream** ..... €4,80  
Flavours: vanilla, chocolate, coffee, strawberry, rum and raisin, blackcurrant, pistachio with pistachio nibs speculoos, lemon, Guérande salted caramel, raspberry, nougat, green apple
- White Lady ..... €6,90  
Vanilla ice cream, chocolate sauce, Chantilly and pecans
- Chocolate or Café Liégeois ..... €6,90
- The Nutcracker ..... €6,90  
Vanilla ice cream, hazelnut ice cream, chocolate sauce, Chantilly cream and hazelnuts
- ♥ **Banana Split** ..... €6,90  
3 scoops of vanilla, strawberry, chocolate, banana, hot chocolate and Chantilly cream
- The ruby ..... €6,90  
Strawberry, blackcurrant, raspberry, red fruit coulis and Chantilly
- Extra charge 1 scoop of ice cream ..... €1,50
- Extra charge Chantilly cream ..... €1,50
- Our ice creams with alcohol**
- Colonel: Lemon and vodka (2cl) ..... €6,90
- Caribbean: Vanilla, rum & raisin, rum ..... €6,90
- ♥ **Irish Coffee iced**: scoop of coffee ice cream, vanilla, Chantilly and whiskey ..... €7,50
- Blue Lagon: lemon ice cream and curaçao ..... €6,90



For your Birthday, enquire about free decorations and candles  
Reserve your cake 48h in advance 6,00€/a piece

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Friday and Saturday Service until 12:00 pm

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