



Monday to Saturday 12 pm to 2 pm
*A starter and a main dish subject
 to availability!*




**Meatballs and French fries
 or Spaghetti bolognaise**
Or a dish from the main menu (-€5)



MENU CHOICE 42€
 Starter / Main / Dessert

**5-COURSE MENU
 BY THE CHEF 65€**
 Suggested wine : 35€

FOR SHARING

Dry-aged Holstein beef	€18
<i>Chimichurri / Toast / Fresh herbs</i>	
 Spicy guacamole	€9
<i>Tortillas / Sour cream</i>	
Crispy prawns	€16
<i>Sriracha / Aioli / Spring onions</i>	

COLD STARTERS

Vitello tonnato	€19
<i>Veal / Tuna / Capers / Artichoke / Pecorino</i>	
Knife-cut Fassona beef tartare	€31 (+ 14€ menu)
<i>Extra-virgin olive oil / Caviar (10g) / Thick cream</i>	
 Burrata di Bufala DOP	€18
<i>Coloured tomatoes / Basil / Rocket / Lemon caviar</i>	
 Vegetable origami	€17
<i>Fromage frais / Aromatic herb salad / Chlorophyll / Sorrel</i>	

HOT STARTERS

Slow-cooked egg	€17
<i>Brown shrimp / Hollandaise / Herb oil / Spinach salad</i>	
Flame-cooked scallops	€21
<i>Leeks / Coconut / Kaffir lime / Lemon caviar</i>	
Foie gras, smoked eel	€24
<i>Potatoes / Lemon / Rhubarb / Verbena</i>	
Veal sweetbread cooked in hay	€26
<i>Chestnut mushrooms / Beurre noisette / Truffle</i>	

MEAT

Roast saddle of lamb – For 2	€29/pers
<i>Pearl couscous / Crunchy vegetables / Coriander / Jus reduction</i>	
Slow-cooked Eifeler fillet	€32 (+ 5€ menu)
<i>Béarnaise oregano / Vegetable tian / New potatoes / Scamorza</i>	
Saddle of rabbit confit with sage	€26
<i>Panisse / Aioli / Herb salad / Chickpeas</i>	
Spit-roasted secreto ibérico	€28
<i>Paella croquette / Pepper coulis / Flavoured oil</i>	

FISH

Thai-style seared salmon	€22
<i>Cucumber / Lemon / Carrots / Beans / Peppers / Peanuts</i>	
Grilled lobster with warm salad	½ €31 (+ 5€ menu) – Whole €49 (+ 12€ menu)
<i>New potatoes / Beans / Red onion / Mustard / Tarragon</i>	
Grilled smoked octopus	€28
<i>Spicy salsa / Hummus / Leche de tigre / Coriander</i>	
Roast cod	€26
<i>White beans / Chorizo / Piquillos / Coconut / Almond</i>	

DESSERTS

Lemon 2.0	€12
<i>Lemon crèmeux / Bergamot sablé biscuit / Meringue</i>	
Crème brûlée	€10
<i>Mascarpone / Vanilla / Cream</i>	
Chocolate "Millésime"	€11
<i>Chocolate crèmeux / Coffee biscuit / Tonka bean / Peanuts</i>	
Piña colada	€12
<i>Vanilla-coconut panna cotta / Pineapple confit / Rum emulsion / Lime sorbet</i>	
Sabayon au Champagne	€10
<i>Lemon sorbet / Strawberries / Rose water</i>	

Would you like to know more about the presence of allergens in our products?
Our manager will be happy to inform you!
Please note that the composition of the products may vary.