



LUNCH MENU

(Tuesday to Friday)

ONE COURSE: 14€

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT: 18€

STARTER + MAIN COURSE + DESSERT: 24€

Starters:



Head cheese, gribiche sauce

Or

Foie gras terrine, pear chutney, toasted bread **(SUPP +4€)**

Or

Cod fish fritters, avocado, citrus

Main courses:



Fish of the day, vegetable

Or

Ground beef, mashed potatoes

Or

Baby lamb, polenta, olives

Desserts:



Cheese(s)

Or

Crème caramel

*Net Prices – Service and Taxes Included
Cheques are not accepted
Meat from EU*



Dinner Menu

Starter + Main Course + Dessert
35€ (Drinks Excluded)



Jerusalem artichoke, soft-boiled egg, bacon

Roasted chicken, lentils, jus

OR

Fish of the season

Chocolate ganache, caramel foam, peanut biscuit

OR

Cheese(s)

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“ A LA CARTE ”

Starters:

- Home-made charcuterie -16-
- Veal head, gribiche sauce -12-
- Foie gras terrine, pear chutney, toasted brioche -15-
- Green salad -6-
- Crab, avocado, citrus -13-

Main courses:

- Roasted sweetbread, chicory, citrus jus -35-
- Sear-paned scallops, root vegetable, lardo Di Colonata -28-
- Beef tartare, confit potatoes -21-

To Share:

- 600g Simmental dry-aged beef sirloin for 2 people, confit potatoes, mushrooms, caramelized onions -65-
- 1kg Simmental dry-aged beef rib for 2 or 3 people, confit potatoes, mushrooms, caramelized onions -100-

Desserts:

- Cheese(s) from Jean-Yves Bordier -8-
- Chocolate fondant, caramel heart -10-
- Freshly baked madeleines, caramel sauce -9-
- Baba au rhum, whipped cream -10-
- Mont-Blanc -10-
- Pineapple, mango and passion fruit -10-
- Citrus dessert -10-

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