

MENU OF THE DAY 35 €

From noon to 2:30 pm

Starter & Main course of the day/ Coffee

Main course of the day/

Your choice of Dessert/ Coffee

MENU

Starters

	€
Crispy tartlet/ smoked beef tartare/ egg-miso condiment	17
Flame-grilled mackerel/ beetroot/ rhubarb/ ewe's milk brousse	16
Burrata/ green peas in texture/ strawberries/ cashew nuts/ fresh herbs	18
BBQ white asparagus/ Colonnata lard/ basil hollandaise sauce	18
Stuffed courgette flowers/ feta/ Kalamata olives/ avocado condiment/ Espelette pepper	18

Main courses

	€
Risotto verde/ green asparagus/ BBQ octopus/ wild garlic/ broad beans	28
Salmon poke/ avocado/ edamame/ broccolini/ marinated egg/ pickles/ pomegranate	22
Free-range chicken supreme/ artichoke variations/ black garlic condiment/ chicken jus	28
Cod/ chickpea purée/ coco beans/ Iberian chorizo/ cockles/ chives	32
BBQ Simmental beef fillet/ potatoes in texture/ Armagnac pepper sauce	39
Smashed burger/ beef/ Cheddar/ pickled gherkin/ smoked BBQ sauce/ American mustard *	26
+ Bacon supplement (+ 3€)	
Caesar salad/ organic egg/ romaine lettuce/ marinated anchovies/ fried chicken/ sourdough bread/ Parmesan	22

Side order: French fries/ sweet potato fries/ mixed baby greens/ baby potatoes 6

* Side order of your choice

Desserts

	€
Strawberries/ rhubarb/ hibiscus/ financier biscuit	13
Lemon curd/ chestnut honey/ pollen/ granola/ lemon balm cress	13
XL cookie/ pistachio praline/ caramelised pistachios/ raspberry confit	11
Vanilla ice cream/ salted butter caramel/ brownie	9
Gavotte-cocoa mille-feuille/ whipped chocolate ganache/ buckwheat praline/ fleur de sel	13