

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

Milanese-style eggplant/ scamorza/ tomato confit/ basil pesto/ pistachio	€ 16
Tuna tartare/ crispy sushi rice/ avocado/ fresh herbs/ sesame/ trout roe	€ 19
Slow-cooked veal roast/ tonnato sauce / dried bonito/ fried capers/ Parmesan	€ 18
Confit leeks/ stracciatella/ toasted hazelnuts/ beef cecina/ chives	€ 16
Eggs with Espelette pepper mayonnaise / Basque ham crisps/ tardive radicchio	€ 15

Main courses

Saffron risotto/ BBQ octopus/ Iberian chorizo/ shellfish/ basil	€ 28
Veggie bao/ vegan kebab/ marinated vegetables/ pickles/ fresh herbs*	€ 22
Free-range chicken supreme/ BBQ leeks/ chervil root/ poulette sauce/ truffle	€ 28
Simmental Beef Fillet/ BBQ oyster mushrooms/ Armagnac pepper sauce	€ 39
Roasted scallops/ baby gem from Berry/ pak choi/ blood orange/ coral marinière sauce	€ 32
Smashed burger/ beef/ Cheddar/ pickled gherkin/ smoked BBQ sauce/ American mustard *	€ 26
+ Bacon supplement (+ 3€)	
Caesar salad/ organic egg/ romaine/ marinated anchovies/ fried chicken/ Sourdough bread/ Parmesan	€ 22

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

* Side order of your choice

Desserts

Kiwi variation/ kiwi-basil gel/ buckwheat/ kiwi sorbet/ oxalis	€ 13
Light black sesame cream/ candied lemon/ puffed rice/ meringue/ lemon sorbet	€ 11
XL cookie/ pistachio praline/ caramelized pistachios/ raspberry confit	€ 12
Apple pressé tarte Tatin style/ Isigny cream/ vanilla	€ 11
Chocolate Mousse/ salted butter caramel/ caramelized peanuts/ chocolate madeleine biscuit	€ 12