

## 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

|                                                                          | €       |
|--------------------------------------------------------------------------|---------|
| Eggplant hummus/ BBQ octopus/ chimichurri/ rosemary focaccia             | 18      |
| Sea bream ceviche/ coconut milk/ avocado/ mirabelle plums/ yuzu gel      | 19   29 |
| Burrata/ roasted figs/ beef cecina/ red orache/ fresh basil              | 17      |
| Confit beef gyoza/ BBQ baby gem lettuce/ pickled carrots/ watercress     | 18      |
| Perfect egg/ wild mushrooms/ porcini cream/ Parmesan shortbread/ chervil | 16      |

### Main courses

|                                                                                                           | €  |
|-----------------------------------------------------------------------------------------------------------|----|
| Gnocchi/ mushrooms/ Roscoff onions/ hazelnuts/ Comté cream/ smoked duck breast                            | 25 |
| Salmon poke bowl/ avocado/ edamame/ teriyaki-glazed sweet potato/ figs / red cabbage                      | 22 |
| Red mullet fillets/ carrot variations/ grapes/ wild fennel/ saffron bisque                                | 32 |
| Milanese veal chop/ linguine with red pesto/ Kalamata black olives/ preserved lemon                       | 35 |
| BBQ Simmental beef fillet/ potato millfeuille/ 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

|                                                                                 | €  |
|---------------------------------------------------------------------------------|----|
| Chocolate textures/ pine nuts/ cocoa tuile/ agastache ice cream                 | 13 |
| Lemon curd/ roasted figs/ chestnut honey/ pollen/ granola/ lemon-vanilla sorbet | 13 |
| Coffee tiramisu/ almond-coffee praline/ cocoa powder                            | 11 |
| Vanilla ice cream/ salted butter caramel/ brownie                               | 9  |
| Paris-Brest style praline chou/ caramelized hazelnuts / hazelnut praline        | 13 |