

LUNCH MENU

20 – 24 July



Starter + Main Course / Main Course + Cheese or Dessert : 18€
Starter + Main Course + Cheese or Dessert : 22€

Baby gem lettuce with olive oil, fresh cheese, olives, crispy fried onions

Breaded salmon, buckwheat and mushroom risotto, lemon

or

Pulled chicken with soy sauce, peanut fried rice, and coriander

Selection of 3 cheeses

or

Vanilla floating island, caramel tuile

THE SOMMELIER'S SELECTION

RED WINE

Chinon , Domaine Moulin à Tan	5€
Côtes de Bourg , Château Terrefort de Bellegrave	6€
Hautes Côtes de Nuits	8€
Crozes-Hermitage , Chapoutier	9€

WHITE WINE

Blanc d'Hiver , Ampelidae	5€
Marigny-Neuf Sauvignon , Domaine Brochet	6€
Petit Chablis , Domaine La Chablisienne	7€
Crozes-Hermitage , Chapoutier	9€

Available Monday to Friday, excluding public holidays.