

LUNCH MENU

SEPTEMBER 14 – 18



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 and crispy fried onions

or

Melon gazpacho, mint-infused whipped cream

Breaded salmon, buckwheat risotto with mushrooms and lemon

or

Soy-glazed pulled chicken, peanut fried rice and coriander

or

Ribeye steak, homemade fries and salad (5€ supplement)

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.