

3 COURSE LUNCH SET MENU from \$35

NOT AVAILABLE ON EVE AND DURING SPECIAL DAY AND PUBLIC HOLIDAY

ENTRÉES

SOUPE DU JOUR

Soup of the Day

TARTINE DE TOMATE ET BURRATA

Marinated Roma Tomatoes on Sourdough, Burrata Mousse, Tapenade

OR

RILLETTES DE CRABE AU CITRON

Citrus Crab Meat, Cauliflower Purée Pickled Daikon

OS À MOELLE + \$4

Baked Bone Marrow, Cèpes Mushroom and Ham sauce, Grilled Pain de Mie

PLATS

LONGE DE PORC SAUCE CHARCUTIERE + \$6

Butter Roasted Iberico Pork Loin, Fine Beans Confit Ratte Potato, Mustard Sauce

OR

SAUMON CONFIT

Slow Cook King Salmon, Pearl Couscous, Walnut Emulsion

OR

RISOTTO AUX ARTICHAUTS ET TRUFFES

Artichoke & Truffle Risotto, Shaved Parmigiano Reggiano

OR

STEAK FRITES

Grilled Tenderloin, Red wine Reduction, Confit Tomato and fries



+ 9.90\$,

Pair a glass of wine.

Rosé, white or Red.

10cl

DESSERTS

PANNA COTTA A LA VANILLE

Home-made Vanilla Panna Cotta Lime Coulis

OR

SELECTION DE FROMAGES

Choice of 2 Cheeses, Chutney Origin: France



PROFITEROLE + \$3

Choux Pastry, Vanilla ice cream, Candied Almonds, Chocolate Hazelnut Sauce