

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

TARTARE DE TRUITE

*Trout Tartare, Dashi Crème Fraiche,
Fennel Grapefruit Salad*

OR

TARTINE DE TOMATE ET BURRATA

*Marinated Roma Tomatoes on
Sourdough, Burrata Mousse, Tapenade*

OS À MOELLE + \$4

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

PLATS

IBERICO ABANICO + \$6

*Grilled Iberico Abanico Pork, Braised Purple Cabbage,
Pommery Mustard Cream Sauce*

OR

SAUMON CONFIT

*Slow Cook King Salmon, Pearl Couscous, Walnut
Emulsion*

OR

RISOTTO AUX TRUFFLES NOIRE ET CHAMPIGNON

Black Truffle and Mushroom Risotto

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

CRÈME BRÛLÉE MAISON

*Home-made Vanilla Crème Brûlée, Oatmeal
Crumble, dried Raspberries*

OR

CAFÉ / THÉ



PROFITEROLE + \$3

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