

Number #02

LUNCH MENU

January 2026

LIMITED EDITION

STARTERS



Leek vinaigrette with ravigote sauce

Weekly egg mayonnaise

Butternut squash velouté, garlic and chestnut croutons

- MAIN COURSES -

Rotisserie Landes chicken, potatoes in
roasting jus

Cod fillet, braised leeks, citrus, and
chlorophyll crumble

Potato gnocchi with 18-month aged
Comté AOP cream, baby spinach, and
crushed walnuts



SET MENUS

30€

STARTER
MAIN
DESSERT

25€

STARTERS - MAIN
ou
MAIN - DESSERTS

20€

MAIN COURSE



Desserts

Chocolate fondant,
custard sauce

Bourdaloue tart, Isigny
cream

Paris-Brest choux pastry