

Formules midi

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Our chef residencies bring different cuisines to Public House, each with their own approach. This week: Charly Biwer. A Luxembourgish chef shaped in Paris, his cooking is direct, personal, and driven by flavour.

Starters

Crunchy romaine salad, crispy joue de lotte karaage ^{3,4,6,11}

Chicken and pork terrine with roasted nuts ^{3,7,8}

Brocoletti, confit egg yolk, granny smith apple sauce vierge ^{3,10}

Mains

Green asparagus risotto, watercress ⁷

Oriental lamb kefta, potato purée, meat jus ^{7,9}

Lieu jaune, grapefruit malthaise butter sauce, green peas “à la française”^{3,4,7} +3 €

Desserts

Chocolate mousse “à la cuillère”, cardamom anglaise ^{3,7}

strawberry pavlova, chantilly cream with sariette herb ^{3,7}

all prices are in euros, taxes and service included.

allergens: 1 cereals containing gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk (including lactose), 8 tree nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulphur dioxide and sulphites, 13 lupin, 14 molluscs