

TEMPLE & CHAPON

LUNCH

STARTERS

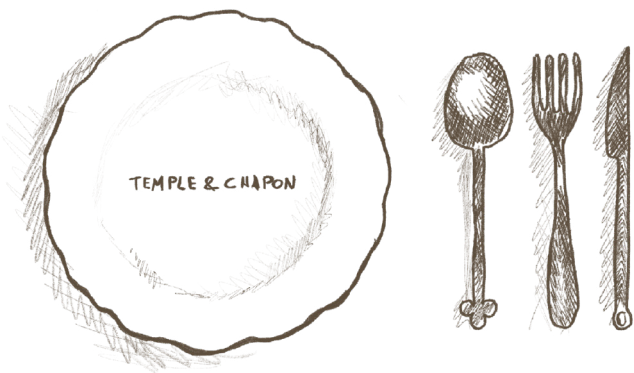
Pâté en croûte
veal, foie gras, pistachios and mushrooms 19

Red tuna
sesame-yuzu vinaigrette,
spinach sprouts and chickpea espuma 24

Shrimp tacos
crispy shrimp, avocado, pickles, red cabbage and lime 16

Pappa al Pomodoro
grilled tomato, capers and jalapeño peppers 15

Beef filet tartare
little gem 24



SIDE DISHES

Lettuce heart, lemon olive oil. 7

Crispy panisses with aged cheddar 7

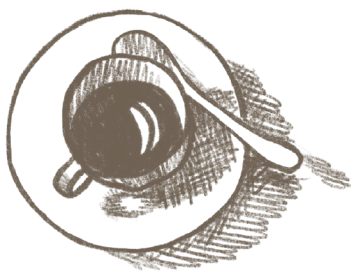
French fries. 7

Ratatouille. 7

Seasonal vegetables 7

Mashed potatoes, olive oil 7

Crispy tomato and Cajun rice 9



SEAFOOD



Oysters «Gillardeau»
N°4
PER 3 OU 6 15/24

Oysters «Les Perles de l'Impératrice»
Joel Dupuch numéro 4
PER 3 OU 6 14/23

Kate & Kon Oscietra caviar, 50g
potato wafers and sour Isigny cream 140

MAINS

Pot Pie
eggplants, yellow and green zucchinis,
confit tomatoes, onion compote and fennel salad with turmeric 31

Caesar Salad
grilled chicken, “Bellota-Bellota” smoked anchovies, parmesan and bacon 31

Grilled wild sea bass
virgin sauce, fresh herbs and green jalapeno pepper 46

Cockerel
flame-cooked and smoked paprika marinade 35

Pork Belly
confit with honey and spices,
grilled corn with paprika and granola 32

DESSERTS

Paris New York
crunchy choux and creamy pecan ganache 15

Tarte aux fruits de saison
Madagascar vanilla cream.. 16

Banana split
chocolate, salted butter caramel, cookie 12

Also discover our weekly reinvented lunch menu, offering something new to savour each time.

STARTER/MAIN OR MAIN/DESSERT 29€

STARTER/MAIN/DESSERT 34€