

TEMPLE & CHAPON

LUNCH

À LA CARTE

Lobster roll

brioche, avocado and honey mustard. 31

NYC Bagel

smoked salmon, cream cheese, rocket, preserved tomatoes, lemon 19

Caesar Salad

grilled chicken, “Bellota-Bellota” smoked anchovies, parmesan and bacon ...29

Jerusalem artichoke velouté with truffle

poached egg, black truffle and golden croutons. 18

Barbecued catch of the day

roasted endives, citrus sauce vierge.39

Sheperd's Pie

pulled pork parmentier, red kuri squash purée with honey, bitter salad28

Beef filet

black pepper sauce, mashed potatoes or french fries49

SIDE DISHES

Lettuce heart, lemon olive oil. 7

French fries 7

Maple-glazed roasted carrots..... 7

Mashed potatoes 7

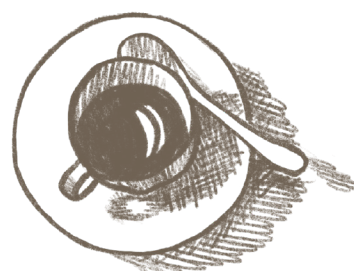
DESSERTS

Paris New York

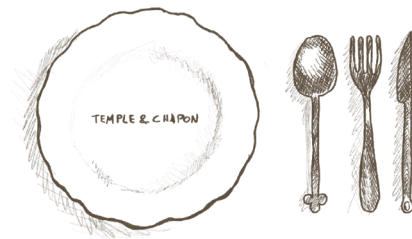
crunchy choux and creamy pecan ganache..... 15

Apple Pie

thin apple tart with caramelized apples and Isigny cream 14



TODAY'S SPECIALS



ENTREE/PLAT OU PLAT/DESSERT 29€

ENTREE/PLAT/DESSERT 34€

STARTERS

Beetroot salad

fresh goat cheese, sherry vinegar reduction

Black mullet crudo

lime zest, tardivo radicchio and barberry pickles

Braised beef cheek ravioli

red wine sauce and fresh parsley

MAINS

Pressed green cabbage with seasonal vegetables

Jean Vignard sauce

Flame-grilled catch of the day

parsnip in two ways, purée and escabèche

Roastged pork neck

confit butternut squash and charcutière sauce

DESSERTS

Île flottante

rhubarb et cornflakes

Chocolate tart

cocoa nibs and fleur de sel

Chia pudding

coconut, mango and passion fruit

WINES SELECTION

WHITE WINES 12cL

BURGUNDY : Bourgogne Aligoté - Domaine Boyer Martenot - 202212

LOIRE VALLEY: Pouilly-Fumé - Cuvée Silex - Domaine Champeau 2023....15

RED WINES 12cL

BURGUNDY : Coteaux Bourguignons - Domaine Billard - 202313

BORDEAUX : Montagne - Saint-Emilion Vieux Château Saint-André - 2021 14



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