

TEMPLE & CHAPON

LUNCH

À LA CARTE

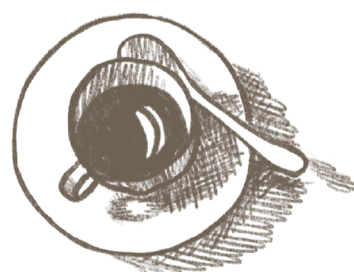
Lobster roll brioche, avocado and honey mustard.....	31
NYC Bagel smoked salmon, cream cheese, rocket, preserved tomatoes, lemon.....	19
Caesar Salad grilled chicken, "Bellota-Bellota" smoked anchovies, parmesan and bacon..	29
Jerusalem artichoke velouté with truffle poached egg, black truffle and golden 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, endive and rocket.....	28
Beef filet black pepper sauce, mashed potatoes or french fries.....	49

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

Squash gnocchi
fresh herb coulis, pumpkin seed praliné

Black mullet crudo
lime zest, radicchio and wild berries

Fried chicken
red cabbage marinated with raisins and toasted almonds,
ranch sauce

MAINS

Seasonal vegetables cromesquis
spinach with brown butter, fresh cheese with fine herbs

Plancha-grilled red gurnard
leek fondue and roasted chestnuts

Roasted pork neck
confit butternut squash, rich jus with gherkins

DESSERTS

Île flottante
rhubarb and cornflakes

Mille-feuille
peanut ganache and caramelized peanuts

Chocolate and avocado mousse
passion fruit

WINES SELECTION

WHITE WINES 12cL

BURGUNDY : Bourgogne Aligoté - Domaine Boyer Martenot - 2022.....	12
LOIRE VALLEY: Pouilly-Fumé - Cuvée Silex - Domaine Champeau 2023....	15

RED WINES 12cL

BURGUNDY : Coteaux Bourguignons - Domaine Billard - 2023.....	13
BORDEAUX : Montagne - Saint-Emilion Vieux Château Saint-André - 2021	14



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