

TEMPLE & CHAPON

LUNCH

À LA CARTE

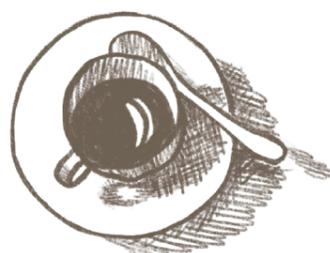
Lobster roll brioche, avocado and honey mustard.....	31
NYC Bagel smoked salmon, cream cheese, rocket, preserved tomatoes, lemon.....	19
Caesar Salad grilled chicken, "Bellota-Bellota" smoked anchovies, parmesan and bacon..	29
Jerusalem artichoke velouté with truffle poached egg, black truffle and golden 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

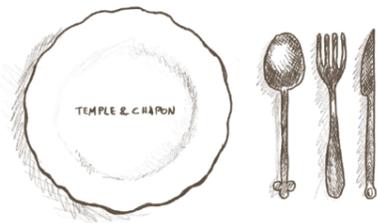
Lettuce heart, lemon olive oil.....	7
French fries.....	7
Maple-glazed roasted carrots.....	7
Mashed potatoes.....	7

DESSERTS

Paris New York crunchy choux and creamy pecan ganache.....	15
Île flottante rhubarb and cornflakes.....	14



TODAY'S SPECIALS



STARTER/MAIN OR MAIN/DESSERT 29€
STARTER/MAIN/DESSERT 34€

STARTERS

Mushroom tartlet
confit egg yolk, balsamic vinegar reduction

Smoked Pyrenean trout
chickpea cream with preserved lemon

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

MAINS

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

Meunière skate wing
lemon, capers, mashed Roseval potatoes

Beef brisket
slow-cooked brisket, grilled little gem with Cajun spices

DESSERTS

Lime
oat crumble, lime curd and sorbet

Mille-feuille
peanut ganache and caramelized peanuts

New York cheesecake
poached rhubarb, marigold leafs

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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