

# TEMPLE & CHAPON

## LUNCH

### À LA CARTE

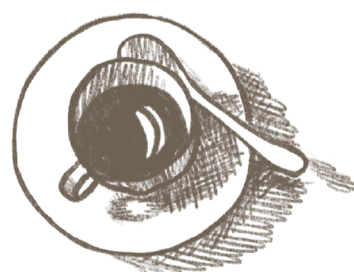
<b>Lobster roll</b> brioche, avocado and honey mustard.....	31
<b>NYC Bagel</b> smoked salmon, cream cheese, rocket, preserved tomatoes, lemon.....	19
<b>Caesar Salad</b> grilled chicken, "Bellota-Bellota" smoked anchovies, parmesan and bacon..	29
<b>Barbecued catch of the day</b> roasted endives, citrus sauce vierge.....	39
<b>Sheperd's Pie</b> pulled pork parmentier, red kuri squash purée with honey, endive and rocket.....	28
<b>Beef filet</b> 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

<b>Paris New York</b> crunchy choux and creamy pecan ganache.....	15
<b>Île flottante</b> 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

**Wild meagre carpaccio**  
Timut pepper, walnuts and crunchy radishes

**Corn Dog**  
honey mustard vinaigrette, pickled vegetables

#### MAINS

**Spelt risotto**  
sprint vegetables, shaved parmesan

**Meunière skate wing**  
lemon, capers, mashed Roseval potatoes

**Roasted free-range chicken**  
roasted chicken leg, grilled baby carrots with cumin,  
wild garlic pesto

#### DESSERTS

**Ice cream sandwich**  
kumquat, almond tuile, marigold

**Mille-feuille**  
peanut ganache and caramelized peanuts

**Crepe Cake**  
Earl Grey cream, buckwheat and bergamot

### 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 - 2023 14	



TEMPLE & CHAPON