

# TEMPLE & CHAPON

## LUNCH

### À LA CARTE

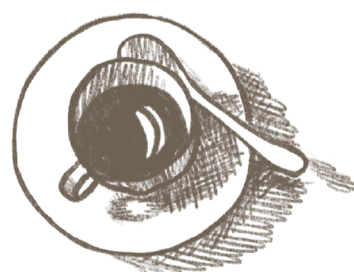
<b>Lobster roll</b> brioche, avocado and honey mustard.....	31
<b>NYC Bagel</b> smoked salmon, cream cheese, rocket, preserved tomatoes, lemon.....	19
<b>Foie gras terrine</b> confit rhubarb, fresh strawberries and toasted brioche.....	24
<b>Caesar Salad</b> grilled chicken, "Bellota-Bellota" smoked anchovies, parmesan and bacon..	29
<b>Grilled catch of the day</b> broad bean crumble with thyme.....	41
<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>12 Layer chocolate cake</b> chocolate mousse, Guinness caramel and mousse.....	14



### TODAY'S SPECIALS



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

#### STARTERS

**Fried artichokes**  
lemon ricotta, bottarga

**Horse mackerel crudo**  
fresh peas, pea and ginger oil

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

#### MAINS

**Wild garlic pizzetta**  
brousse sheep cheese, spring vegetables

**Grilled pollock**  
zucchini spaghetti, black olive butter

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

#### DESSERTS

**Profiteroles**  
vanilla ice cream, strawberry and rhubarb sauce, cornflakes

**Sundae**  
coffee ice cream, brownie, peanut praliné

**Warm madeleines**  
glazed with kumquat syrup, crème fraîche,  
candied kumquat

### 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



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