

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
Foie gras terrine confit rhubarb, fresh strawberries and toasted brioche.....	24
Caesar Salad grilled chicken, "Bellota-Bellota" smoked anchovies, parmesan and bacon..	29
Grilled catch of the day broad bean crumble with thyme.....	41
Beef filet black pepper sauce, mashed potatoes or french fries.....	49

SIDE DISHES

Lettuce heart, lemon olive oil.....	7
French fries.....	7
Peas à la française.....	7
Mashed potatoes.....	7

DESSERTS

Paris New York crunchy choux and creamy pecan ganache.....	15
12 Layer chocolate cake chocolate mousse, Guinness caramel and mousse.....	14

TODAY'S SPECIALS



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

STARTERS

Chilled white asparagus velouté
burnt lemon and herb pesto bread tuile

Catch of the day crudo
fresh peas, pea and ginger oil

Pastrami sandwich
honey mustard, red and yellow chicory

MAINS

Stuffed vegetables
labneh and quinoa salad

Grilled pollock
zucchini spaghetti, black olive butter

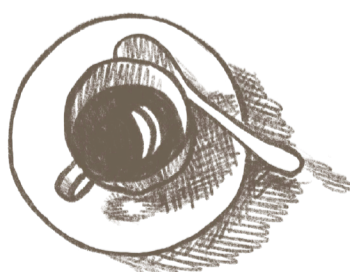
Pork belly
garden pea cream, chimichurri sauce

DESSERTS

Profiteroles
vanilla ice cream, strawberry and rhubarb sauce, cornflakes

Lemon meringue sundae
shortbread, lemon sorbet, Italian meringue

Banana bread madeleines
crème fraîche, Bourbon maple syrup,
caramelized bananas



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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