

TEMPLE & CHAPON

LUNCH

À LA CARTE

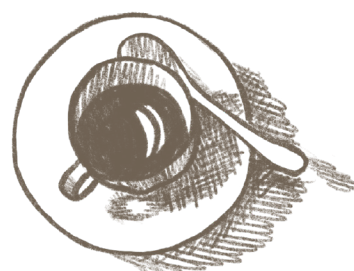
Lobster roll brioche, avocado and honey mustard.....	31
NYC Bagel smoked salmon, cream cheese, rocket, preserved tomatoes, lemon	19
Foie gras terrine apricot compote, fresh almonds and toasted brioche.....	24
Caesar Salad grilled chicken, “Bellota-Bellota” smoked anchovies, parmesan and bacon ..	29
Grilled catch of the day zucchini cream with Madras curry, crisp zucchinis and pickles	40
Beef filet black pepper sauce, mashed potatoes or french fries	49

SIDE DISHES

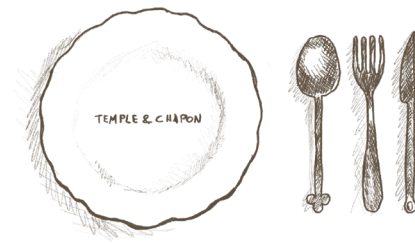
Lettuce heart, lemon olive oil.	7
French fries	7
Ratatouille	7
Mashed potatoes	7

DESSERTS

Paris New York crunchy choux and creamy pecan ganache.....	15
12 Layer chocolate cake chocolate mousse, Guinness caramel and mousse	14
Frozen coconut coconut sorbet, Roussouillon apricots and verbena	15



TODAY'S SPECIALS



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

STARTERS

- Red tomatoes**
chilled soup, confit peppers and crispy
Provençal herb breadsticks
- Gilthead sea bream crudo**
sumac-marinated cucumber, crunchy cornichons and lime zest
- Beef carpaccio**
romesco sauce, garlic butter croutons and mustard pickles

MAINS

- Eggplant parmigiana**
melted mozzarella and baby leaf salad
- White tuna**
barbecue-seared, sweetcorn cream, Padrón peppers
and spiced sauce vierge
- Roasted chicken**
rich pan jus, roasted fingerling potatoes,
confit lemon and wakame

DESSERTS

- Apricot**
pavlova, chantilly cream and fresh verbena
- Lemon**
ice cream sandwich, almond tuile, whipped cream
and fresh mint
- Strawberry sorbet**
cheesecake espuma, oat crumble and stewed strawberries

WINES SELECTION

WHITE WINES 12CL

BURGUNDY : Bourgogne Aligoté - Domaine Boyer Martenot - 202212
LOIRE VALLEY: Pouilly-Fumé - Cuvée Silex - Domaine Champeau 2023....15

RED WINES 12CL

BURGUNDY : Coteaux Bourguignons - Domaine Billard - 202313
BORDEAUX : Montagne - Saint-Emilion Vieux Château Saint-André - 2023 14



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