

LUNCH

STARTERS

BROCCOLI NORI , dried dates, pistachio	12€
SEA BREAM CEVICHE , Brittany pink onion	23€
ORGANIC BLACK ANGUS BEEF CARPACCIO , crispy potatoes	21€

MAIN COURSE

SEA BASS FISH & CHIPS , Worcestershire sauce, tartare sauce, French fries	25€
SEASONAL RISOTTO	27€
BEEF SIRLOIN STEAK , sucrine lettuce and French fries	34€

DESSERTS

PARIS MONTMARTRE , Bronte pistachio mousseline cream and fleur de sel praline	16€
MADAGASCAR VANILLA CRÈME BRÛLÉE	13€
RED BERRIES SELECTION , with raspberry juice	16€

DINNER

STARTERS

PAN-SEARED FOIE GRAS, brioche, homemade ginger sweet and sour sauce	19€
GRAVLAX-STYLE SEA BREAM, blood orange and grapefruit chutney, fennel and quinoa	17€
TOMATO GAZPACHO, stracciatella and pistachios	14€

MAIN COURSE

ARTICHOKE RISOTTO, baby spinach leaves	27€
ROASTED SEABASS, broccoli textures and saffron sauce	32€
CHICKEN SUPREME WITH PORCINI MUSHROOMS, curly kale and light mushroom sauce	29€

DESSERTS

STRAWBERRY PAVLOVA with Madagascar vanilla cream, Cléry strawberry coulis and arugula condiment	16€
CHOCOLATE AND BUCKWHEAT TART, 65% Colombia Nicolas Berger, cocoa sablé biscuit	16€
RED BERRIES SELECTION, with raspberry juice	16€