

LUNCH

12:00-18:00PM

BUILD YOUR OWN OMELETTE, ham, cheese, bacon, mushrooms, onions **11€**

AVOCADO TOAST, cereal bread, guacamole, poached egg **14€**

BROCCOLI NORI, dried dates, pistachio **12€**

SEA BREAM CEVICHE, Brittany pink onion **23€**

ORGANIC BLACK ANGUS BEEF CARPACCIO, crisps potatoes **21€**

CRISPY CHICKEN FILLET with ranch sauce **21€**

FRENCH FRIES with nori salt **11€**

CAESAR SALAD, succine lettuce, chicken, croutons **26€**

THE RANCH BURGER, bacon, lettuce, tomato **21€**

FISH TACOS with spicy mayonnaise **17€**

LOBSTER ROLL with chipotle sauce and pickled onion **24€**

SEA BASS FISH & CHIPS, Worcestershire sauce, tartare sauce, French fries **25€**

SEASONAL RISOTTO **27€**

ANGUS BEEF RIB STEAK, succine lettuce and French fries **42€**

LOBSTER SPAGHETTI HOME-MADE, tomato bisque, chives **41€**

SWEETS

HOMEMADE CRÊPES **11€**

HOMEMADE SCONES served with fresh cream and jam **10€**

BANANA & CINNAMON COOKIE, with chocolate marshmallows **13€**

PANNA COTTA with fresh citrus cream **13€**

PARIS MONTMARTRE, hazelnut praline cream, fleur de sel **16€**

MADAGASCAR VANILLA CRÈME BRÛLÉE **13€**

RED BERRIES SELECTION WITH RASPBERRY JUICE **16€**

SET MENUS

12:00-14:30PM

CHOICE OF STARTER AND MAIN COURSE
FROM DAILY SPECIALS

STARTER OF THE DAY

14€

DISH OF THE DAY

28€

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT

(DESSERTS MUST BE CHOSEN
FROM THE LUNCH MENU)

37€

STARTER + MAIN COURSE + DESSERT

(DESSERTS MUST BE CHOSEN
FROM THE LUNCH MENU)

45€