

TEMPLE & CHAPON

LUNCH

À LA CARTE

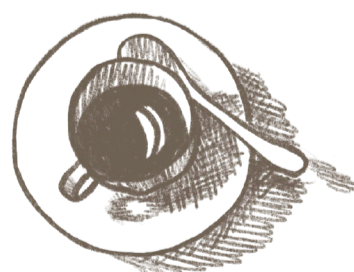
Lobster roll brioche, avocado and honey mustard.....	31
NYC Bagel smoked salmon, cream cheese, rocket, preserved tomatoes, lemon.....	19
Foie gras terrine apricot compote, fresh almonds and toasted brioche.....	24
Caesar Salad grilled chicken, "Bellota-Bellota" smoked anchovies, parmesan and bacon..	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

Green asparagus
fresh goat cheese emulsion,
beetroot and rhubarb condiment, almond crumble

Grilled sardines
tzatziki and preserved lemon

Confit chicken
crispy rice paper, peanut sauce

MAINS

Miso roasted zucchinis
chickpea cream with cumin, feta, vegetables jus

Beef kefta
roasted red pepper, fresh herbs coulis

Poached hake
grenailles potatoes, cherry tomatoes with capers

DESSERTS

Apricot pavlova
meringue, whipped cream and fresh verbena

Chocolate cake
Amarena cherry ice cream, whipped cream,
chocolat gavotte

Carrot cake sundae
coconut sorbet, caramelized pecans

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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