

TEMPLE & CHAPON

LUNCH

À LA CARTE

Lobster Roll

lobster and avocado in a brioche bun, honey mustard 31

NYC Bagel

smoked salmon, cream cheese, rocket, preserved tomatoes, lemon 19

Duck Foie Gras

honey-glazed pumpkin compote, toasted brioche 24

Caesar Salad

grilled chicken, “Bellota-Bellota” smoked anchovies, parmesan and bacon ..29

Pumpkin Gnocchi & Wild Mushrooms

parmesan emulsion, hazelnuts and vegetable jus.....25

Grilled Catch of the Day

herb and pine nut jus, orange-braised Belgian endives.....42

Beef Filet

black pepper sauce, mashed potatoes or french fries 49

SIDE DISHES

Baby Gem Lettuce , extra virgin olive oil and lemon 7

French Fries 7

Sautéed seasonal vegetables 7

Mashed Potatoes 7

DESSERTS

Paris New York

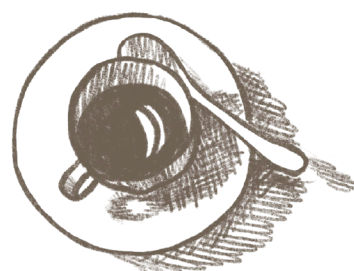
crisp choux pastry and pecan cream 15

Tarte Tatin Cheesecake

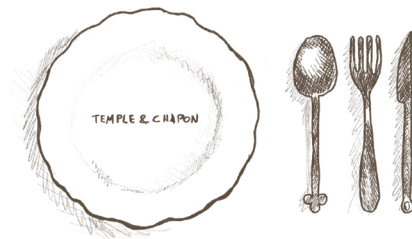
caramelized apples, cream cheese and Calvados caramel 14

Frozen coconut

coconut sorbet, tropical fruits and passion fruits coulis 15



TODAY'S SPECIALS



STARTER/MAIN OR MAIN/DESSERT 29€

STARTER/MAIN/DESSERT 34€

STARTERS

Pumpkin Velouté

crème fraîche, nutmeg and citrus

Sea Bream Crudo

shaved colourful radishes, lime zest and dill pesto

Beef Croustade

braised oxtail, tartare sauce and pickled mustard seeds

MAINS

Spelt Risotto

cajun-spiced sweet potato and Parmesan shavings

Barbecue-grilled pollock

roasted cauliflower with satay and wakame beurre blanc

Free-Range Chicken Escalope

grilled baby gem lettuce and ravigote sauce

DESSERTS

Coffee Profiteroles

Chantilly cream and chocolate sauce

Citrus Pavlova

yuzu lemon cream and verbena meringues

Apple and Cranberry Crumble

served warm with Madagascar vanilla ice cream

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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