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 — **17€**

GRAVLAX-STYLE SEA BREAM, blood orange and grapefruit chutney, fennel and quinoa — **19€**

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€**