LUNCH

STARTERS

BROCCOLI NORI, dried dates, pistachio	**12€**
SEA BREAM CEVICHE, Brittany pink onion	**23€**
GRILLED BUTCHER'S CUT, baby gem lettuce & French fries	**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

TIRAMISU, with Honduran coffee	**13€**
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 — **19€**

CHESTNUT VELOUTÉ, soft-poached egg & golden croutons — **14€**

MAIN COURSE

CREAMY BUTTERNUT SQUASH RISOTTO WITH SPINACH, pumpkin seed emulsion — **27€**

ROASTED SEABASS, broccoli textures and saffron sauce — **32€**

CHICKEN SUPREME WITH PORCINI MUSHROOMS, curly kale and light mushroom sauce — **29€**

DESSERTS

LEMON TART, lemon cream, lemon condiment & lime cloud — **16€**

EXOTIC PAVLOVA, vanilla cream, mango confit, passion fruit & marigold gel — **16€**

RED BERRIES SELECTION, with raspberry juice — **16€**