

Lunch

(Chef de Cuisine Patrice Durand)



To Start

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| V. Thai broth with seasonal Vegetables | 18€ |
| Caesar Blizzard Salad | 22€ |
| V. Caramelized Cauliflower, Hazelnuts, Pomegranate seeds | 20€ |
| Mini Club, Avocado, Smoked Salmon | 25€ |
| Warm Leeks, Lobster à la plancha | 36€ |
| Large Crab meat, Avocado, Curry | 26€ |
| V. Kabocha Squash roasted with Tahini, Red onion, Sumac | 20€ |
| V. Omelette with Old Gruyère Cheese and Potato Roseval | 22€ |
| V. Pizzetta Black Crimean Tomato, Buffalo, Basil | 21€ |
| V. White Pizzetta, Black Truffle shavings | 24€ |

Simply Pasta

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| Linguine, Shellfish cooked in Shallots and White Wine,
Botargo | 31€ |
| Spaghetti Carbonara, Pancetta | 28€ |
| V. Rigatoni gratin, black Truffle, Beaufort Cheese veil | 33€ |

V. Vegetarian

Fishes

<i>Sole Meunière, young sautéed Spinach</i>	38€
<i>Grilled Octopus à la plancha, Seaweed Risotto</i>	33€
<i>Mackerel just seared on a warm Velouté of Watercress</i>	29€
<i>Gambas Obsiblué, Cherries and Coriander, Basmati Rice</i>	35€
<i>Back of Skrei with Plankton, Vegetable Tagliatelle, Wakame</i>	34€
<i>Salmon snacked with Sorrel, roasted Laktes</i>	33€

Meats

(From European and USA origin)

<i>Preserved Lamb shoulder, caramelized Cauliflower, tender Eggplants</i>	32€
<i>Pan-sautéed Veal Liver, Potatoes Purée</i>	30€
<i>Beef Tartare slightly smoked, matchstick Potatoes</i>	31€
<i>Veal Milanese "Elephant Ear", Linguine Pesto</i>	33€
<i>Beef fillet, Braised Baby Endives, Chestnuts</i>	42€
<i>Veal cheek like a Blanquette, Curry, Lemon, Chantenay Carrots</i>	34€
<i>Desserts Buffet</i>	14€