



Lunch Menu

Chef de Cuisine Patrice Durand

To Start

Vegetables Minestrone with Fresh Coriander (V.)	24€
Caesar Blizzard Salad	27€
Organic Egg omelette, and Raw Milk Abondance cheese AOP	25€
Roasted cauliflower duo, smoked Labneh (V.)	24€
Crumbled Crab with warm small Potatoes salad	34€
Smoked Salmon from the Faroe islands, (V.) Sliced Avocado	33€
Pastrami as Rubens, Castel Franco	32€
Lobster à la plancha, Leeks	42€
White Pizzetta, Black Truffle shavings	32€
Tomato Pizzetta, Buratina, Basilic	29€

Simply Pasta

Pennette cooked with Basil, (V.) Cherry Tomato and Piquillos	30€
Spaghetti Carbonara, Pancetta	34€
Mezzalune al Limone, sage Ricotta	31€
Rigatoni gratin, black Truffle, Beaufort Cheese	39€

(V) - Vegetarian

Fishes

Small Squid just seared, citronnelle, carotte ginger Condiments	37€
Large pike Quenelle, Lobster sauce, Root vegetables	36€
Grilled Octopus à la plancha, Seaweed Risotto, Preserved Lemon	38€
Generous Slice of Braised Halibut, Fennel, Carrots and mashed potatoes	37€
Sole Meunière, young sautéed Spinach	50€

Meats

Pan-sautéed Veal Liver, Potatoes Purée	36€
Beef Tartare slightly smoked, Matchstick Potatoes	37€
Veal Milanese "Elephant Ear", Tonnarelli AL Pepperoni Spicy, piquillos	47€
Large Argentine entrecote, black Sarawak pepper, Chantenay Carrots, candied shallots	41€
Grilled lamb chop, smoked eggplant, Jalapeños, Coriander	39€

Desserts and Cheese Buffet	17€
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