



Lunch Menu

Chef de Cuisine Patrice Durand

To Start

Vegetables Minestrone with Fresh Coriander (V.)	23€
Caesar Blizzard Salad	26€
Organic Egg omelette, and Raw Milk Abondance cheese AOP	25€
Roasted cauliflower duo, smoked Labneh (V.)	23€
Crumbled Crab with warm small Potatoes salad	33€
Smoked Salmon from the Faroe islands, (V.) Sliced Avocado	32€
Pastrami as Rubens, Castel Franco	31€
Lobster à la plancha, Leeks	42€
White Pizzetta, Black Truffle shavings	30€
Tomato Pizzetta, Buratina, Basilic	27€

Simply Pasta

Pennette cooked with Basil, (V.) Cherry Tomato and Piquillos	29€
Spaghetti Carbonara, Pancetta	33€
Mezzalune al Limone, sage Ricotta	30€
Rigatoni gratin, black Truffle, Beaufort Cheese	37€

(V) - Vegetarian

Fishes

Small Squid just seared, citronnelle, carotte ginger Condiments	36€
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	36€
Sole Meunière, young sautéed Spinach	50€

Meats

Pan-sautéed Veal Liver, Potatoes Purée	36€
Beef Tartare slightly smoked, Matchstick Potatoes	36€
Veal Milanese "Elephant Ear", Tonnarelli AL Pepperoni Spicy, piquillos	45€
Large Argentine entrecote, black Sarawak pepper, Chantenay Carrots, candied shallots	39€
Grilled lamb chop, smoked eggplant, Jalapeños, Coriander	37€

Desserts and Cheese Buffet	17€
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