

# OUR FAST LUNCHES

From Mondays to Fridays  
(Except on Holiday)

25.90 € **Formula**

A Starter + a Main Course + a Dessert

## May Menu

Warm Potato Salad  
Thin Slices of Iberian Ham, Sweet Bell Pepper Cream

Veal Flank Tataki, Yuzu Seasoning  
Paris Mushroom Salad Marinated in Balsamico,  
Coarse-Grain Salt, Coarse-Grain Pepper

Polpo Tonnato  
Tuna Cream and Roasted Vegetables,  
In an Olive Oil Emulsion

Veggie Tart  
Parmesan Shortbread, Fresh Cream with Herbs  
Radish, Seasoning with Pea Soup and Roasted Pinions

Warm White Asparagus (+ 6.00 €)  
Mousseline Sauce and Grated Summer Truffle  
(Tuber AESTIVUM, From Drôme region)

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Veal Kidneys « On a Hot Plate »  
Fresh Butter, Tarragon

The « Stockfish »  
Codfish Stock, Candied Onions, Garlic Petals,  
Tomato and Potato Dices  
Olives and Basil

Bourbon Whisky Poultry  
Carrots Pancakes

Grilled Salmon on the Skin  
Candied Fennel and Lemon Flavoured Chive Cream

Cow Fillet with Foie Gras Cream (+ 12.00 €)  
Fresh Fries with Grated Summer Truffle  
(Tuber AESTIVUM, Origine Drôme)

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*On Request (+ 5,50 €)*  
Platter of 3 Cheeses  
From Burgundy and Other Places

Exotic Puff Pastry  
Filled with Unctuous Mango Cream

Ice-Cream with Almond Milk The Oriental Way  
Locust Tree Honey Pinion Seeds, Orchid and Pistachio

Earl Grey Tea Panna Cotta  
Citrus Salad and Berries

10% Taxes and Service Included