

LUNCH MENU

From Mondays to Fridays
(Except on Holiday)

25.90 € Formula

A Starter + a Main Course + a Dessert

November Menu

Upside down tart of caramelised shallots
Sauce of Epoisse cheese enriched with Marc de Bourgogne (local brandy)

Toast "Quimet and Quimet"
(the oldest tapas bar in Barcelona)
Smoked salmon, brioche biscuit, soured cream, olive oil, acacia honey and Balsamic sauce

Rabbit meat and parsley in the style of "Jambon Persille" with creamed, grained mustard
Side salad with mustard dressing

Small pizza with smoked cods' roe
Smoked eel, marinated tuna, pumpkin and sesame seeds
Lime vinaigrette

Poached egg with Burgundy Truffle (+ 5.00 €)
Chardonnay Wine Sauce, Sauted Paris mushrooms (Tuber UNCINATUM)

Veal liver deglazed with raspberry vinegar
Potato DAUPHINOIS

Roasted King prawns
Paella style rice, grilled chorizo

Belly pork ORLOFFF style (with bacon and cheddar cheese)
Creamy tomato sauce and creamy polenta

Cod fillet with toasted mustard
"Mange tout" peas and creamy smoked bacon sauce

Chicken breast with Burgundy Truffles sauce (+ 5.00 €)
Fried Charlotte potatoes with Burgundy truffle shavings

On Request (+ 5,50 €)
Platter of Three Cheeses
From Burgundy and other Places

Cream tart, caramel and salted butter
Dried and soft fruits

Traditional coffee tiramisù with Amaretto soaked biscuits
Cocoa powder

"Far Breton" (a light batter flan) with prunes
Marinated with CHOUCHENN (a Brittany liquor)

Taxes 10 % and Services Included