

LUNCH MENU

From Mondays to Fridays
(Except on Holiday)

25.90 € Formula

A Starter + a Main Course + a Dessert

December Menu

Egg BENEDICT

Fried bread, bacon, poached egg and Hollandaise sauce
Side salad

Fried prawns, cocktail sauce

“Little Gem” lettuce with an olive oil and lemon juice dressing

Duck tartare with hazelnut oil, sprinkled with chopped roasted hazelnuts
Rustic toast, salad of young lettuce leaves

Smoked salmon layered with black bread
Soured cream with herbs, avocado mousse

Warm Oysters topped with Champagne butter (+ 5.00 €)
Thinly sliced vegetables

Beef tripe with sweet mustard

Sautéed potatoes with shallots, tartare sauce

Half a young chicken in a creamy white wine sauce

Mushrooms à la Greque

Fricassee of monkfish cheeks in a red curry sauce

Fried rice with preserved aubergines and fresh coriander

Fillet of hake Viennese style (coated in breadcrumbs)

Mashed potato with olive oil and candied lemon

Truffle dumpling with creamy foie gras sauce (+ 5.00 €)
Mashed potato (like Grandmother used to make)

On Request (+ 5,50 €)

Platter of Three Cheeses
From Burgundy and other Places

“Mont Blanc” with chestnuts

Meringue, whipped cream with a chestnut topping

Chocolate tart with peanut butter

Blackcurrant crème caramel
with mascarpone cheese

Taxes 10 % and Services Included