

Lunch Menu

2 Courses menu

Starter / Main Course or Main Course / Dessert

€32

3 Courses Menu

Starter + Main Course + Dessert

€42

Starters €14

Panko-breaded goat cheese “Cabécou”, salad variations, beet vinaigrette

(Lactose - gluten - egg - sulfite)



Flame-grilled mackerel fillet, mustard foam, croutons

(Fish - gluten - mustard - lactose)

Main Courses €24

Grilled octopus tentacles, corn purée with browned butter,
grilled vegetables, fresh herb vinaigrette

(Mollusk - lactose - pine nuts)



Beef with Carrots

Braised beef chuck, roasted and glazed multicolored carrots

(Lactose - gluten - sulfite)

Desserts €12

Mille feuille pastry, salted butter caramel

(Eggs - lactose - gluten - nuts)



Roasted pineapple, pineapple sorbet

(Gluten)