

Lunch Menu

2 Courses menu

Starter / Main Course or Main Course / Dessert

€32

3 Courses Menu

Starter + Main Course + Dessert

€42

Starters €14

Octopus ravioli with daikon and Sriracha ketchup

(Molluscs, garlic, soy, sesame)




Roasted old tomato, tomato jam and burrata Mousse

(Lactose, gluten, garlic, soy)

Main Courses €24

Sea bream fillet "Portefeuille style", basil zucchini tagliatelle, oil sauce with tomato

(Fish, pine nuts, lactose)




Lamb shoulder confit 7 hours, flat coco beans, mashed potatoes and lamb juice

(Lactose, gluten)

Les Desserts €12

Floating island, Tonka bean custard and salted butter caramel

(Lactose, eggs, nuts)



Peach pavlova with vanilla meringue

(Lactose, eggs)