

Lunch Menu

Starters

- Pikeperch and Sea Bream Tartar with Thai Soup Jelly and Water Bindweed **16 €**
Melon Balls Steeped in Marsala with Mascarpone and Crispy Ham Shavings **11 €*****
Tomato and Sage Gazpacho with Taggiasches Olives **12 €**
Caesar Salad with King Prawns and Marinated Salmon **16 €**

The Large Dishes

- Around the Beef... **24 €**
Around the Salmon... **22 €**
Around the Vegetables... **18 €***

From the sea

- Grilled Sea Bass with Dried Fennel, Pesto and Orange and Yellow Carrot Pulp **25 €**
Plain Griddled Swordfish with Espelette Chilli Pepper, Piquillo Pepper Coulis and Piperade **20 €*****
Scallops with Frothy Coconut and Prawn Sauce, Crunchy Bean Sprouts, Mango and Carrot **24 €**

From the Land

- Pork Pluma with Rich Lomo Sauce, Panisse Chickpea Cake Fries and Seasonal Vegetables **23 €**
Grilled Aveyron Lamb Chops In Lemon Thyme with Summer Vegetables **25 €**
Argentinean Sirloin Steak with various Sauces and Potatoes in Savory **25 €**
Origin of Beef meat : borned, grown and slaughtered in Europe (except Argentinean Beef)

Cheese

- Chaource, Faisselle and Ossau Iraty Served with Honey and Artisan-made Bread **10 €**

Sugarred Instants

- Crunchy Speculoos Biscuit with Caramel and Peanut Mousse and Chocolate Chips **12 €**
Hazelnut Dacquoise with Light Lemon Cream and Crushed raspberry **12 €**
Green Apple Mousse in a Meringue Shell with Runny Coconut Caramel **12 €**
Strawberries in Samba Syrup with Sesame Seed Nougatine, Frothy Yoghurt and Exotic Fruit Sorbet **12 €**
Apricot Dessert with Sweet Almond Cake and Peppermint Espuma **12 €**
Fruit Brochette with a Choice Of Sauces **10, 50 €****
Gourmand Coffee **9 €**

Chrono' 22.50 €**

One Main Course (*Market Day Meat or Fish*)
& 1 Glass of Wine
(Our Head Waiter selection White, Red or Rosé)
or ½ Bottle of Mineral Water
& 1 Coffee

Top Chrono' 18.00 €

Served at lunch time, from Monday to
Friday in 40 minutes maximum
One Main Course (*Market Day
Meat or Fish*)
& 1 Glass of Wine
(Our Head Waiter selection White, Red or
Rosé)
or ½ Bottle of Mineral Water
& 1 Coffee

23.00 €*

Starter & Main Course
Or
Main Course & Dessert

29.00 €*

Starter, Main Course
&
Dessert

* Vegetarian

** Selection from our lunch or Market Day Menu

*** Concerned products by diminution of VAT to 5.5%, including tax deduction

Our Wine Selection (from our Carte):

2008 St Nicolas de Bourgueil Cherreau Carré Loire 28€ - 1997 Château lestage Simon Haut Médoc 57€
2005 Givry Domaine Ragot 34€ - 2007 Crozes Hermitage 34€ - 2004 Château Haut Beau Séjour Saint Estèphe 55€

Net Prices – Service included