Lunch

Lunch menus

Starter / Main or **Main / Dessert** 39

Starter / Main / Dessert 45

Kids meal / Dessert / Drink 15
chicken, french fries, salad / yoghurt / sirop

Starters

Green asparagus
cesar sauce, anchovy, parmigiano, wild garlic

Grilled leeks
burrata, kumquat, green oil

«le jambon beurre» tartlet 16
Le prince de paris ham, butter, pickles, 12 months aged comté

Mackerel gravlax 17
lecce del tigre, strawberries, cilantro, nori

Mains

This week's suggestion
the chef's creation, always with seasonal products.

Korma trout
petits pois, ajo blanco, amandes, curry jaune

Penne & white asparagus
cacio e pepe, pecorino romano, egg yolk, hazelnuts, Tellichery pepper

Duck breast
breaded green asparagus, rhubarb, pistachio, bitter orange sauce

Cheese & desserts

Caramelized goat cheese
fresh goat cheese, strawberry chutney, raspberry vinegar, bread tuile

Osmosed melon
whipped pannacotta with basil, whipped ganache and lime gel, Breton shortbread, melon sorbet

Whisky syrup cacao Baba
crunchy gianduja, caramelized hazelnuts, vanilla whipped cream, whisky caramel, caramel ice cream

Madeleine biscuit
mango textures, olive oil, pine nut, pine nut ice cream

Kiwi-cucumber pavlova
shiso whipped cream, lime jelly , cucumber-shiso sorbet

Gourmet coffee
coffee, pastry chef choice

Prices in € incl. VAT, service included.

gluten-free *vegetarian*