

**MONDAY TO FRIDAY\***

\*excluding public holidays, spring holidays (23/04/22 to 08/05/22), summer holidays (07/07/22 to 31/08/22) and All Saints' holidays (22/10/22 to 06/11/22)

<b>DAILY SPECIAL</b>	<b>17€</b>
<b>STARTER + MAIN COURSE OR MAIN COURSE + DESSERT</b>	<b>22€</b>
<b>STARTER + MAIN COURSE + DESSERT</b>	<b>26€</b>

**starters**

- PERFECT ORGANIC EGG** with cream of pea and crispy bacon
- COUNTRY-STYLE TERRINE**
- PUFF PASTRY SPRING TARTLET WITH GREEN ASPARAGUS**, ricotta basilic

**main course\***

- BEEF MITER SKEWER**, brie or shallot sauce
- VEGAN CHILI**, rice, guacamole, tomatoes, red beans, peppers, corn, vegetable chop
- GRILLED FILLET OF SEA BREAM**, vanilla sauce
- BEEF TATAKI**, ginger, soy sauce and sesame oil marinade
- DAILY SPECIAL**

\*choice of accompaniment: Romaine salad, pan-fried seasonal vegetables, home-made mashed potatoes, Thai rice or french fries

**desserts**

- TIRAMISU**, caramelized apples and speculoos
- CRÈME BRULÉE** with cherries and kirsch
- HOMEMADE CHOCOLATE MOUSSE**

our lunch options

**kid menu**

**UP TO 11 YEARS 12€**

**choice of dish\***

- SMALL BURGER**
- CHEESY PASTA**
- BREADED FISH**

**choice of dessert**

- CHOCOLATE MOUSSE**
- PROFITEROLES WITH VANILLA ICE CREAM**, dark chocolate sauce

**choice of drink**

- ORANGE JUICE**
- WATER SYRUP**
- DIABOLO**

\*Accompaniment of your choice: fries, homemade mashed potatoes or vegetables