

## MONDAY TO FRIDAY\*

\*valid at lunchtime from Monday to Friday, excluding public holidays and school holidays

<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 spinach and parmesan tuile

**OLD-FASHIONED COUNTRY TERRINE**, salad and pickles

**SHRIMP AND SCALLOP CASSOLETTE** with coconut milk

**BEET AND FETA GAZPACHO**

### Main course

**VEGAN CHILI**, rice, guacamole, tomatoes, red beans, peppers, corn, vegetable chop

**BEEF TATAKI\***, ginger marinade

**TAJINE OF COD**, seasonal vegetables

**FLEMISH-STYLE CHUCK OF BEEF\***

**DAILY SPECIAL**

\*choice of accompaniment: Home-made mashed potatoes, French fries, pan-fried seasonal vegetables, Thai rice or green salad

### Desserts

**PLATE OF BRIE DE MEAUX AND COMTÉ CHEESE**, salad

**FRESH FRUIT SALAD**, brioche tuile and blood orange sorbet

**BURNT CREAM** with salted butter caramel

Our lunch formulas

## Kid menu

**UP TO 11 YEARS 12€**

### Choice of dish\*

**BURGER**

**GNOCCHIS À LA CRÈME**

**POISSON PANÉ**

### Choice of dessert

**BROWNIE**, noix de cajou

**GLACE**

### Choice of drink

**JUS D'ORANGE**

**SIROP À L'EAU**

**DIABOLO**

\*Accompagnement au choix: Home-made mashed potatoes, French fries, pan-fried seasonal vegetables



### BRUNCH EVERY SUNDAY FROM 12 NOON ONWARDS

49€ - adult // 24€ - child from 6 to 11 ans // 12€ - child from 3 to 5 ans

Glass of champagne or welcome cocktail, wine and coffee included  
Continental savoury & sweet buffet with homemade desserts,  
Our Chef's simmered dishes, salad bar



Brunch