

OUR LUNCH FORMULAS

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT **24€**

STARTER + MAIN COURSE + DESSERT **28€**

It is not possible to pay for lunch using the Sunday QR code. Payment at the bar only.

STARTERS

Old-fashioned country terrine
salad and pickles

Shrimp and scallop cassalette
with coconut milk

Cream of pumpkin soup
polpette di pane

Cod gravlax with beet
pickled onions, peas and carrots

MAIN COURSE

Vegan chili,
rice, guacamole, tomatoes,
kidney beans, peppers, corn

**Confit of beef cheek with
maple syrup***

Cod steak with aoli
and its seasonal vegetables

Caesar salad with crispy chicken
salad, crispy chicken, parmesan,
hard-boiled egg, tomatoes, cheese
sauce and croutons

DESSERTS

**Plate of brie
de meaux** salad

**Assortment of
homemade mini desserts**

**Homemade chocolate
mousse**
Oreo crumbs

Fresh fruit salad
brioche tuile and blood
orange sorbet

**Choice of accompaniment: Mashed potatoes with homemade, French fries, pan-fried seasonal vegetables, Thai rice, gnocchi with cream sauce or green salad*

KID MENU UP TO 11 YEARS 12€

Choice of dish*

Burger

Creamy gnocchi

Breaded fish

Choice of dessert

Brownie, cashew nut

Homemade chocolate mousse
Oreo crumbs

Choice of drink

Orange juice

Water syrup

Diabolo

**Choice of accompaniment:*

fries, mashed potatoes homemade or vegetables

BRUNCH

**EVERY SUNDAY / ON RESERVATION
FROM 12 NOON ONWARDS**

Glass of prosecco or welcome cocktail, wine and coffee included

Continental savoury & sweet buffet with homemade desserts,
Our Chef's simmered dishes, salad bar

49€ - adult

24€ - child from 6 to 11 ans

12€ - child from 3 to 5 ans

Find out more about our brunch

