

OUR LUNCH FORMULAS

Valid Monday to Friday and during school vacations // excluding weekends and public holidays

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 cassolette 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 aoili 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

49€ - adult

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

Find out more about our brunch





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

