

Lunch menu

From Tuesday, January 13th to Friday, January 31st.

No lunch menu on Saturdays or public holidays.

Starter + Main course OR Main course + Dessert 21€

Starter + Main course + Dessert 26€

STARTERS

Jerusalem artichoke soup with truffle oil - shavings of cured ham.

OR

Quinoa salad - gravlax salmon - seaweed and lemon.

MAIN COURSES

Midday fish (*detail of the fish at the top of the slate on the wall*) - black rice - braised endive - langoustine cream.

OR

Slow-cooked pork tenderloin - sweet potato mousseline - new potatoes with smoked bacon - brown jus.

DESSERTS

Tartlet with fresh grapefruit - lemon cream - mango sorbet.

OR

Soft chocolate and salted caramel cake - vanilla ice cream.

Add to it

**THE FORMULA
GLOU-GLOU**

1 Glass of Midi Wine

**(Choice of wine at the top
from slate to wall)**

+6€

