

Lunch menu

From Tuesday, March 31st to Friday, April 17th.

*No lunch menu on Saturdays or public holidays.

Starter + Main course OR Main course + Dessert 21€

Starter + Main course + Dessert 26€

STARTERS

Leek soup flavored with curry and lemon - shavings of cured ham.

or

Tabbouleh with white asparagus - sesame shrimp tartare.

MAIN COURSES

Midday fish (*detail of the fish at the top of the slate on the wall*) - sweet potato purée - pilaf rice - shellfish cream with Kari Gosse spice.

or

Roasted veal rump - sautéed mushrooms - grenaille's potatoes - brown jus.

DESSERTS

Poached pear with tonka bean - vanilla espuma - caramelized puff pastry.

or

Dark chocolate tartlet - salted butter caramel.

Add to it

**THE FORMULA
GLOU-GLOU**

1 Glass of Midi Wine

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

+6€