

Lunch menu

From Tuesday, April 21 to Friday, May 8

*No lunch menu on Saturdays or public holidays.

Starter + Main course OR Main course + Dessert 21€

Starter + Main course + Dessert 26€

STARTERS

Curried cauliflower velouté - gravlax salmon shavings.

OR

Braised endive served warm - spider crab cream - seaweed puff pastry

MAIN COURSES

Midday fish *(detail of the fish at the top of the slate on the wall)* - mashed potatoes with truffle oil - roasted spring onions - white wine asparagus cream.

OR

Confit pork cheeks - garlic carrot mousseline - Pont-Neuf potatoes - brown jus.

DESSERTS

Rhubarb compote - strawberry and mascarpone espuma - vanilla ice cream.

OR

Chocolate and peanut brownie - 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€