

Lunch menu

From Tuesday, June 2 to Friday, June 19.

*No lunch menu on Saturdays or public holidays.

Starter + Main course OR Main course + Dessert 21€

Starter + Main course + Dessert 26€

STARTERS

Warm pea velouté - soft-cooked egg - tarragon oil.

OR

Cauliflower salad - mussels with lime and sesame.

MAIN COURSES

Midday fish *(detail of the fish at the top of the slate on the wall)*

- tandoori carrot mousseline - tomato tartare - champagne sauce.

OR

Roasted turkey breast - baby potatoes with comté cheese - mushroom cream sauce.

DESSERTS

Coconut macaroons- raspberry cream - vanilla ice cream.

OR

French toast brioche - Baileys espuma - peanut 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€