



LUNCH

MONDAY UNTIL FRIDAY

2 COURSE MENUE [23]

3 COURSE MENUE [35]

ENTRÉES

FRENCH FRIES [9]

with Grana Padano DOP and
truffle mayonnaise

SIDE SALAD [8]

Baby leaf salad with house dressing

SOUPE DE COURGETTES [10]

Courgette soup with goat's cheese
and crème fraîche

PLAT PRINCIPAL

GREEN ASPARAGUS AND RICOTTA QUICHE [16]

French quiche with green asparagus, ricotta and a side salad

TAGLIARINI HERB PESTO [19]

Fresh tagliarini in herb pesto with chopped tomatoes,
toasted pine nuts and shavings of Grana Padano DOP

BULGUR SALAD [19]

Bulgur salad with marinated feta cheese
and grilled vegetables

IN MENUS +20 €

IBERICO [38]

Grilled Iberico pork chop with cognac jus, baked eggplant,
and fried Serrano potato balls

STEAK FRITES [39]

Grilled flank steak approx. 220g with sauce au Relais, French
fries with Grana Padano DOP and truffle mayonnaise

SEA BASS [42]

Pan-seared Sea bass fillet with saffron-lime sauce,
green asparagus and potato purée

IN MENUS +15 €

BEEF TATARE „GRANDE ÉTOILE“ [31]

Beef tartare in homemade marinade with piquillo peppers,
capers, mustard, sous vide egg yolk and Kataifi nest

PAPPARDELLE AU BOEUF [35]

Fresh pasta in mushroom cream sauce
with pan fried beef slices

RICOTTA RAVIOLI WITH TRUFFLE [33]

Ricotta-filled ravioli in lemon-thyme butter with Grana Pa-
dano DOP and freshly shaved truffle

DESSERT

LEMON TART [16]

Tart with lemon curd, pistachio ice cream,
toasted pistachios and meringue

GREEK YOGURT [12]

Greek yogurt ice cream with coconut financier,
granola and lavender honey