



LUNCH

MONDAY UNTIL FRIDAY

2 COURSE MENUE [23]

3 COURSE MENUE [37]

ENTRÉES

FRENCH FRIES [9]

with Grana Padano DOP and
truffle mayonnaise

SIDE SALAD [8]

Baby leaf salad with house dressing

POTAGE DE POIS [10]

Cream of green pea soup with leek and
crème fraîche

PLAT PRINCIPAL

GOAT'S CHEESE QUICHE [16]

ench quiche with onion, pear, goat's cheese and a side salad

TAGLIARINI AL FUNGHI [19]

Fresh tagliarini in a mushroom and white wine cream sauce
with fried onions

CAESAR SALAD [18]

Romaine lettuce in Caesar dressing with cherry tomatoes,
shaved Grana Padano and croutons

IN MENUS +20 €

DUCK BREAST [38]

Grilled duck breast with orange jus, almond - broccoli
and nut butter carrot purée

STEAK FRITES [39]

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

SEA BASS [42]

Sea bass fillet seared on the skin with creamy beetroot risotto,
baked beets, cassis gel and roasted pine nuts

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 wild mushroom cream sauce with sliced beef

TAGLIARINI WITH TRUFFLE [34]

Fresh ribbon pasta in truffle butter with Grana Padano DOP
and freshly shaved truffle

DESSERT

BASQUE CHEESECAKE [15]

Basque cheesecake with caramel pecan ice cream

CHOCOLATE TARTLET [15]

Chocolate tartlet with fresh mango and
mango chilli ice cream