



# 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

**CARROT-VELOUTÉ [ 10 ]**  
Carrot soup with roasted pine nuts  
and orange zest

## PLAT PRINCIPAL

**QUICHE LORRAINE [ 16 ]**  
French quiche with leeks, onions, bacon and side salad

**TAGLIARINI AL LIMONE [ 19 ]**  
Fresh tagliarini in lemon butter with fried courgette,  
toasted pine nuts and shaved Grana Padano DOP

**TOSTADA WITH GOAT CHEESE [ 18 ]**  
Toasted bread with fresh goat's cheese cream,  
fresh rocket and pickled port wine figs

### 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

**RICOTTA RAVIOLI WITH TRUFFLE [ 34 ]**  
Ravioli with ricotta filling in lemon and thyme butter with  
Grana Padano DOP and fresh truffle

## DESSERT

**(NOT) A TIRAMISU [ 15 ]**  
Chocolate sponge cake with espresso ice cream  
and mascarpone espuma

**NOUGAT MOUSSE [ 15 ]**  
Nougat mousse with cherry compote, speculoos crumble  
and speculoos wafer