



LUNCH

MONDAY UNTIL FRIDAY

2 GANG MENÜ [23]

Entrées & Plat Principal

3 GANG MENÜ [35]

Entrées, Plat Principal & Dessert

ENTRÉES

FRENCH FRIES [9]

with Grana Padano DOP and
truffle mayonnaise

SIDE SALAD [8]

Baby leaf salad with house dressing

SOUPE DE TOMATES [10]

Roasted tomato cream soup
with croutons

PLAT PRINCIPAL

QUICHE AUX LÉGUMES GRILLÉS [16]

French quiche with grilled vegetables and a side salad

RIGATONI AL LIMONE [19]

Rigatoni in lemon butter with sautéed zucchini
and Grana Padano PDO

BEEF CARPACCIO [19]

Beef rump (served rare) with fresh rocket,
Grana Padano PDO, pine nuts and fresh baguette

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 pine nuts,
Grana Padano 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

All prices include VAT tax. and in €