



# LUNCH

MONDAY UNTIL THURSDAY

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

**SOUPE DE COURGETTES [ 10 ]**  
Cream of courgette soup with  
a dollop of fresh goat's cheese

## 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 €

**DUCK BREAST [ 38 ]**  
Grilled duck breast with cognac 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