



# 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 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 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 €