



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 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 Zitronenbutter mit gebratener Zucchini
und gehobeltem Grana Padano DOP

BEEF CARPACCIO [19]
Beef rump (served rare) with fresh rocket,
Grana Padano PDO, pine nuts and fresh baguette

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