



# LUNCH

MONDAY UNTIL FRIDAY

2 COURSE MENUE [ 23 ]

3 COURSE MENUE [ 35 ]

## ENTRÉES

**FRENCH FRIES [ 9 ]**  
with Grana Padano DOP and  
truffle mayonnaise

**SIDE SALAD [ 8 ]**  
Baby leaf salad with house dressing

**SOUPE À L'OIGNON [ 10 ]**  
French onion soup with roasted  
Gruyère crostini

## PLAT PRINCIPAL

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

**TAGLIARINI AGLIO E OLIO [ 19 ]**  
Fresh tagliarini in garlic olive oil with fresh cherry tomatoes,  
roasted pine nuts and shaved Grana Padano DOP

**SALADE NICOISE [ 19 ]**  
Mixed salad of tomatoes, potatoes, green beans, boiled eggs,  
olives, tuna and romaine lettuce

### 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 Grana Pa-  
dano 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 €