



# 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 €

**TRUFFLE CHICKEN [ 38 ]**  
Grilled chicken breast with truffle and mushroom stuffing,  
sherry shallot velouté, sautéed mushrooms  
and potato mille-feuille

**STEAK FRITES [ 39 ]**  
Grilled flank steak approx. 220g with Cognacjus, French fries  
with Grana Padano DOP and truffle mayonnaise

**SEA BASS [ 42 ]**  
Pan fried Sea bass fillet with buttermilk sauce,  
glazed carrots and beetroot cream

### 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

**TENTATION AU CHOCOLAT [ 16 ]**  
Chocolate terrine made with dark chocolate,  
fresh plums, plum sorbet and Valrhona Dulce ganache

**FIORE DI LATTE [ 14 ]**  
Fiore di Latte ice cream with candied spiced pear  
and cinnamon crumble