



LUNCH

MONDAY UNTIL FRIDAY

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
RÔTIÉS [10]**
Tomato cream soup with roasted toma-
toes and croutons

PLAT PRINCIPAL

SERRANO QUICHE [16]
French quiche with Serrano ham, peppers and side salad

TAGLIARINI AL POMODORO [19]
Fresh tagliarini in tomato sauce with fresh basil
roasted pine nuts and shaved Grana Padano DOP

BEEF CARPACCIO [18]
From the beef rump (served raw) with fresh rocket,
Grana Padano DOP, pine nuts and fresh baguette

IN MENUS +20 €

DUCK BREAST [38]
Grilled duck breast with orange 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

RICOTTA RAVIOLI WITH TRUFFLE [34]
Ravioli with ricotta filling in lemon and thyme butter with
Grana Padano DOP and fresh truffle

DESSERT

(NOT) A TIRAMISU [15]
Chocolate sponge cake with espresso ice cream
and mascarpone espuma

NOUGAT MOUSSE [15]
Nougat mousse with cherry compote, speculoos crumble
and speculoos wafer