



# 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

**POTAGE DE POIS [ 10 ]**

Cream of green pea soup with leek and  
crème fraîche

## PLAT PRINCIPAL

**GOAT'S CHEESE QUICHE [ 16 ]**

ench quiche with onion, pear, goat's cheese and a side salad

**TAGLIARINI AL FUNGHI [ 19 ]**

Fresh tagliarini in a mushroom and white wine cream sauce  
with fried onions

**CAESAR SALAD [ 18 ]**

Romaine lettuce in Caesar dressing with cherry tomatoes,  
shaved Grana Padano and croutons

### 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

**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