



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 pine nuts,
Grana Padano 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 €