



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

VELOUTÉ DE CAROTTES [10]
Cream of carrot soup with crème
fraiche, orange zest and chive oil

PLAT PRINCIPAL

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

TAGLIARINI CACIO E PEPE [19]
Fresh tagliarini with black pepper, a creamy cheese sauce,
toasted pine nuts and shavings of Grana Padano DOP

BURRATA [19]
Vine-ripened tomato carpaccio with burrata
and roasted pistachios

IN MENUS +20 €

DUCK BREAST [38]
Grilled duck breast with cognac 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

All prices include VAT tax. and in €