



# LUNCH

MONDAY UNTIL THURSDAY

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 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 €

**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 €