

Lunch Menu



Starters

- Garlic & parsley brioche toast ① ③ ⑦ 5,00€
- Tomato trio: roasted tomato, tomato sorbet & tomato coulis, balsamic reduction ⑫ 9,00€
- Homemade Bastide Farm chickpea falafels, Greek yogurt & chive dip ⑦ 10,00€
- Thinly sliced French ham, gherkin butter, Nordic bread ① ③ ⑦ ⑧ ⑪ 10,00€
- Creamy burrata (120g), curly parsley pesto, toasted almonds ⑦ ⑧ 11,00€

From the butcher & block

- Crispy breaded French chicken supreme (170g), 14,00€
Coconut, mango & turmeric sauce ① ③
- 10-hour confit pulled bull burger, 16,00€
traditional Nîmes-style cod brandade, ① ④ ⑦ ⑩ ⑪
Lozère sheep's milk tomme
- Butcher's selection of the day (Market Price)

From the sea

- Pan-seared sea bass fillet, chimichurri sauce 14,00€
④
- Ikejime tuna ceviche, strawberry, cucumber & 16,00€
basil dressing, pickled red onion ④ ⑫
- Catch of the day (Market Price)

Side dishes

- Fresh hand-cut fries 5,00€
- Camargue rice, preserved lemon & sun-dried tomato condiment ⑫ 5,00€
- Iceberg lettuce, herb vinaigrette, lemon-zest toasted breadcrumbs ① ⑩ ⑫ 5,00€
- Fregola Sarda "risotto" with Grana Padano ① ⑦ ⑫ 6,00€
- Traditional ratatouille 6,00€

Chef's special suggestion

Price varies



Allergens

①
Gluten

②
Sea Food

③
Eggs

④
fish

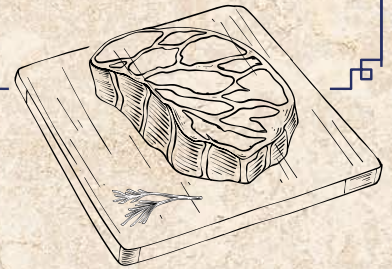
⑤
Peanuts

⑥
Soy

⑦
Milk

To share for 2 people

- Grilled octopus tentacles (400g), chimichurri sauce, fregola Sarda risotto with Grana Padano 62,00€
① 7 12 14
- Prime rib steak (1kg), Homemade mayonnaise, fresh hand-cut fries 78,00€
3 10



Desserts

- Homemade frozen nougat, almonds & raisins, salted caramel sauce, whipped cream ① 7 12 10,00€
- Warm chocolate brownie, vanilla ice cream, chocolate sauce ① 3 7 10,00€
- Greek yogurt mousse, fresh blueberries & blueberry sorbet, oat granola ① 7 10,00€
- Questel gourmand (coffee or tea) 10,00€

To share : Summer profiterole ① 3 7 17,00€
Raspberry & vanilla ice cream, red berry coulis



Children's Menu

- Breaded chicken supreme, fresh hand-cut fries
Two scoops of ice cream, syrup drink 14,00€
① 3 7

