

# MENU DE DÉJEUNER

MONDAY, OCTOBER 13<sup>TH</sup> UNTIL FRIDAY, OCTOBER 17<sup>TH</sup> 2025

## LUNCH MENU

### SOUPE DE POTIRON ET NOIX DE COCO

PUMPKIN COCONUT SOUP

7 €

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### SUPRÊME DE POULARDE ÉLEVÉE AU MAÏS

SUPREME OF CORN-FED CHICKEN IN TARRAGON SAUCE

WITH CARAMELIZED CARROTS AND BASMATI RICE

15,50 €

OPTIONAL

### CABILLAUD POÊLÉ

PAN-FRIED COD ON FRESH SPINACH LEAVES

WITH POMMERY MUSTARD SAUCE AND BUTTERED POTATOES

15,50 €

OPTIONAL

### CHICORÉE BRAISÉE

STEAMED CHICORY IN ROQUEFORT-ORANGE SAUCE

WITH POTATO RÖSTI

15,50 €

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### RASPBERRY TART

PASSION FRUIT TART

7 €

2-COURSE-MENU 21 €

3-COURSE-MENU 25 €

## OUR FRENCH CLASSICS

### STEAK TARTARE

BEEF TARTARE, EGG YOLK, SHALLOTS, CAPERS, ANCHOVIES AND POMMES ALLUMETTES

24 €

### MOULES FRITES

FRESH MUSSELS IN WHITE WINE VEGETABLE BROTH WITH PERNOD, NOILLY PRAT AND FRENCH FRIES

24,50 €

### LE BOUDIN

FRENCH BLACK PUDDING WITH MUSTARD SAUCE, APPLES, ONIONS AND MASHED POTATOES

24,50 €

### STEAK FRITES

GRILLED RUMP STEAK WITH FRENCH FRIES AND SMALL MIXED SALAD

28,50 €