

Lunch

12:00 – 15:00

Eggs Florentine 13

Toasted brioche, spinach, Hollandaise

Eggs Benedict 14

Toasted brioche, ham, Hollandaise

Eggs Royale 15

Toasted brioche, smoked salmon, Hollandaise

Toast Cannibale 16

Toasted sourdough, spicy beef tartare, pickles

Toast pastrami 17

Toasted sourdough, pastrami, aged cheese, mustard

Toast smoked salmon 16

Toasted sourdough, smoked salmon, cream cheese, cucumber

Toast Pata Negra 17

Toasted sourdough, Pata Negra, burrata, tomato

Salad panzanella 16

Romaine, aged cheese, tomato, red pepper, basil

Tuna salad 18

Tuna tataki, romaine, tomato, egg

Chef's Lunch Menu

3 courses 46

Starters and Entrees

Steak tartare 16

Egg yolk, green pepper
Add 10 grams caviar +15

Terrine de campagne 17

Pistachio, apricot compote

Shrimp cocktail 19

North Sea shrimps, cocktail sauce

Glazed pork belly 19

Smoked eel, XO sauce

Tomatoes 14

Goat's cheese, grape, shiso

Cauliflower 13

Egg yolk, lovage, piccalilli
Add 10 grams caviar +15

Lobster soup 16

Grey shrimps, tarragon, crème fraîche

Mains

Corn-fed chicken 28

Asparagus, green peas, Café de Paris

Seabream 27

Fennel, anchovies, piment d'Espelette

Cod 29

Creamy leek, grey shrimps, beurre blanc

Pointed cabbage 21

Mustard, aged cheese

Aubergine 23

Tomato, stracciatella, basil

Sides

French fries with mayonnaise 6

Green salad with aged cheese 5

Bread with salted butter 6

Braised leek with horseradish and black garlic 6

Steak frites

Served with French fries and a green salad

Steak tartare

Classic 25

Egg yolk, green pepper 29

Add 10 grams caviar +15

Rump steak 25

Sirloin steak 29

Côte de Boeuf (1 kg) 95

For 2-3 people

Minimum preparation time 40 minutes

Steaks are served with a choice of:

Green peppercorn sauce

Béarnaise sauce

Beurre maison

Add foie gras 12

Desserts

Selection of cheeses 16

By Fromagerie Bon

Cherry cake 13

Amarena cherries, pistachio

Dark chocolate 14

Caramel, vanilla

Strawberry coupe 12

White chocolate, pink pepper

Bonbon per piece 1,75

Madeleine per piece 2,5