

- LUNCH MENU -
TUESDAY TO SATURDAY

Starter + Dish or Dish + Dessert – €24

Starter + Dish + Dessert – €29

ENTRÉES - 7€

- VEAL FLANK TATAKI

BEETROOT KETCHUP / PONZU SAUCE

OR

- GLAZED PEAS

HADDOCK CREAM / CHEESE / PICKLED ALMONDS

PLATS - 19€

- BEEF CROMESQUIS

CARROT CREAM / THAI BASIL AND PEPPER CONFIT BEEF / FRESH GARLIC FOAM

OR

- SMOKED AND ROASTED LEEKS

CONFIT EGG YOLK CREAM / PECORINO / SAVORY GRANOLA

SIDES (CHOICE OF) :

- LENTIL SALAD, ALMOND, MINT, HONEY-LEMON VINAIGRETTE
- CREAMY POLENTA, PARMESAN CRUMBLE, TRUFFLED MUSHROOM ESPUMA
- ROASTED CAULIFLOWER, SATAY SAUCE, CORIANDER

CHEESES - 10€

SELECTION FROM «LA CRÈMERIE DES QUAIS SAINT ANTOINE»

SAVANNAH'S DESSERTS – €5 (Outside set menu 8€)

- SQUASH AND DIRTY CHAI CHEESECAKE

DIRTY CHAI ICE CREAM (COFFEE) / GINGER GEL / PECAN PRALINE

OU

- HERBAL CHOCOLATE

HERBAL CHOCOLATE / SHISO SORBET / CHARTREUSE GEL