



OUR HOMEMADE DISHES ARE CREATED DIRECTLY AT OUR RESTAURANT WITH OUR FRESHLY ORGANIC PRODUCTS. WE DO OUR BEST TO USE PRODUCTS FROM OUR VEGETABLE GARDEN, OTHERWISE WE CAREFULLY SELECT OUR RESOURCES WITH GREAT CARE.

Taste bud igniters

- CREAMY BURRATA, TOMATOES WITH BALSAMIC OIL AND PINE NUTS : 12.50€
- SMOKED SALMON, PHILADELPHIA CHEESE WITH COMBAWA AND GRANNY SMITH APPLES WITH YUZU SAUCE : 11.50€
- SEA BREAM "CEVICHE" WITH LEMON, SHISO LEAF AND PICKLED RED ONIONS : 12.00€
- GREEN PEA CAPPUCINO WITH MINT, WHIPPED CREAM AND CRISPY BACON : 9.00€
- AVOCADO TOAST, POACHED EGG, WITH SERRANO HAM AND POMEGRANATE : 11.50€

Vegan Offer

VEGAN BOWLS : CARROT, AVOCADO, MANGO, BEETROOT AND CUCUMBER QUINOA BOWL WITH FALAFEL : 17.00€

For your sweet tooth

- RED FRUIT AND PISTACHIO PAVLOVA : 12.00€
- GIANDUJA CHOUX PUFFPASTRY WITH VANILLA BOUBON ICE CREAM : 12.50€
- ROASTED PEACH CRUMBLE WITH HONEY, LAVENDER AND VERBENA ICE CREAM : 10.50€
- FRESH FRUIT SALAD WITH BASIL SYRUP : 9.50€
- RHUBARB, CHERRY AND COMBAWA CHEESECAKE : 11.50€

Our grilled plancha selections

16.50€

TODAY'S SPECIAL FORMULA:

CHEF'S RECOMMENDATION OF MEAT OR CATCH OF THE DAY (GRILLED PLANCHA)
 SIDE DISH OF THE DAY
 + SAUCE OF CHOICE
 + COFFEE

26.50€

OUR CLASSIC MENU :

CHOOSE ONE:
 - ENTRECÔTE
 - BEEF FILET
 - LAMB CHOP
 - HALF A DUCK BREAST
 SIDE DISH OF THE DAY
 + SAUCE OF CHOICE
 + GOURMET COFFEE

Your sauce of choice :

HOLLANDAISE SAUCE "SAUCE CHIEN"
 PEPPER SAUCE HONEY AND ROSEMARY SAUCE

15.50€

MENU PETITS GÉNIES

KIDS MENU (-12 ANS) :

- PASTA WITH BOLOGNAISE SAUCE
- OR FISH AND CHIPS
- CHOCOLATE MOUSSE OR FRUIT SALAD



The famous brunch du Génie at 31€

EVERY SUNDAY FROM 12 P.M TO 3 P.M