

### **Starters**

9€ Cromesquis of Burrata 🔘 Burrata breaded with PDO Espelette pepper, summer tomatoes

Tuna TatakiMi 😡 Roasted semi-cooked tuna with sesameSmall version €11 and Large version €19

Avocado hummus 💿 10€ Hummus, roasted chickpeas and pomegranate, avocado and pita bread

Asparagus duo 🕑 😈 Green & white, creamy citrus sauce

**Ricotta and broad bean bruschetta** Cereal bread, white truffle oil, tomato confit, cumin ricottaSmall version 😌 and Large version €16

# **Main Courses**

Greem burger Beef steak - smoked cheddar - green mustard, onion chutney, Sate fries and mesclun salad

The Saint-pierre ۲ £22 Broccoli purée, white truffle oil and combawa raita.

Roasted eggplant 🔮 📵 Fresh cheese and pomegranate

Free-range poultry Black rice risotto with thyme jus

Linguines alla puttanesca 😡 🚇 Linguine caprese with tomato confit, black olives, anchovies, capers, cherry tomatoes and mustard sprouts.

Entrecôte steak 250g French fries with Saté & green mustard

Italian salad 💟 🚇 Melon, mozzarella, cherry tomatoes, parma ham, parmesan shavings Small version **§10** and Large version **©18**.

# Lunch menu

#### Main course - Dessert €23

10€

€16

Formulas valid only on dishes with yellow lozenges and during lunch from Monday to Friday, excluding public holidays.



## For the little ones

A children's menu is available at €12, including a main course, dessert and €25 drink. Don't hesitate to call on our team.

## Very gourmet desserts 🕫

Red fruit tartlet 🕑 🚇 Raspberry, strawberry, blackberry, splash sauce €24

Limoncello Tiramisu €18 Alcoholic syrup with limoncello

> Exotic fresh fruit salad 💿 😨 🚇 Served with a meringue

Flowing heart €29 White chocolate & sorbet

> Melba peach 🔒 Pan-fried peach, vanilla ice cream, passion fruit coulis

Coffee/tea GREEM Hot beverages and sweet treats

😮 Sans gluten 🛛 🔒 Included in the lunch menu Végétarien

Prices & service included. Meat origins and allegenes available on request.