

## Lunch menu

*March 15<sup>th</sup> to March 28<sup>th</sup>, 2017  
Every day from Monday to Friday  
(Brunch Saturday and Sunday)*

### Starters

Mediterranean octopus  
Grilled tentacles, banh bo, turnip palet and fennel salad  
A vinaigrette

Or

Carrots and cumin velouté  
Gouda and croutons  
A cumin cream with old mustard and colored carrots

Or

Fried soft boiled egg  
Oat flakes bread crumbs  
Salad and truffle dressing

### Main courses

Fried veal liver with Bordier butter  
Jerusalem artichoke, apple and pear  
Veal juice with raspberries vinegar

Or

Steam hake tournedos  
Wakame grated bottarga and venere black rice  
Fried mussels and vinaigrette with citrus and sesame

Or

Potatoes risotto with mushrooms  
Thickened with old mimolette cheese, purslane and light tarragon cream

### Cheese and desserts

Manchego cheese  
Pequillos and Espelette spice jelly

Or

Lemon pie  
Thyme meringue and homemade sorbet

Or

Vanilla crème brûlée  
Shortbread biscuit and ice-cream

***Menu (wine, water, coffee included) 39€***

Net price, tax and service included