

BUSINESS LUNCH

1 STARTER + 1 MAIN COURSE • 135

2 STARTERS + 1 MAIN COURSE + 1 DESSERT • 185

Mon chéri,

How can a lady operate with such a busy schedule, I just don't know. We did promise to meet today and I am so grateful you could join me. Yes, we won't have long together so all the more reason to enjoy! The weekdays can be so hectic but at least we have my favourite lunch spot to reignite the glamour in our lives.

Now shall we start with a toast, or shall we look at what delights are being served today? Darling, I just know you're going to love this!

All my love,
Josette

ENTRÉES

STARTERS

SOUP DU JOUR

Soup of the day

SALADE DE LENTILLES (V)

Le Puy green lentils, green apple, white balsamic dressing

BETTERAVES MARINÉES (D)

Marinated beetroot, goat cheese and crème fraîche

AUBERGINE MILLE-FEUILLE (V)(D)

Eggplant mille-feuille, tomato fondue, capsicum sauce

SALADE DE QUINOA ET CERISE (V)(N)

White quinoa, sour cherries, orange dressing, pistachios

CARPACCIO DE SAUMON FUMÉ (D)(S)

Smoked salmon, crème fraîche, pickled onion

CREVETTE GRILLÉES (S)

Josper grilled prawns, tomato concasé, garlic, red chilli

CALAMARS FRITS (S)(D)

Fried calamari, spicy mayo sauce

LES PLATS

MAIN COURSES

POULET GRILLÉ

Seared Label Rouge chicken, toasted brioche, roasted eggplant and bell pepper, chicken jus

PAVÉ DE SAUMON (D)(S)

Grilled salmon, fennel purée, trout roe

TAGLIOLINI AUX TOMATES FRAICHES

Tagliolini, fresh tomato sauce, parmesan cheese, basil

CORDON BLEU (D)

400g veal cordon bleu, Comté cheese AOC, truffle, veal jus

PÂTES AUX MORILLES (V)(D)

Tagliolini, cream sauce, morels
SUPPLÉMENT DE TRUFFE90 / 3 GRAMS

ENTRECÔTE CDP (D)(S)

Grilled ribeye, Café de Paris sauce

DESSERT

DESSERT

SÉLECTIONS DE GLACES (V)(D)

Vanilla and chocolate

PROFITEROLES AU CHOCOLAT (D)

Milk chocolate profiteroles, dark chocolate & orange sauce

(V) VEGETARIAN - (D) DAIRY - (S) SEAFOOD - (N) NUTS

All prices are subject to 7% municipality fees and 5% VAT.

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