

# *Lunch Dinner*

**MENU**

**REJOIGNEZ-NOUS SUR INSTAGRAM**

## STARTERS: SHARING IS CARING

<b>GUACAMOLE &amp; TORTILLA CHIPS</b> ★ <b>VEGAN &amp; GLUTEN FREE</b> _____	14
Avocado, lime, pico de gallo, coriander	
<b>PINK HUMMUS &amp; PITA BREAD</b> ★ _____	14
Beetroot, feta, smoked almonds	
<b>BEEF TATAKI BAO</b> _____	21
Coleslaw, sweet chili, pickles	
<b>SALMON TATAKI</b> ★ <b>VEGAN</b> _____	23
Wakame seaweed, mild mustard, pickles	
<b>SEA BREAM CEVICHE</b> <b>GLUTEN FREE</b> _____	24
Leche de tigre, puffed buckwheat, cilantro	
<b>PIZZETTA</b> _____	24
Tomato, Scamorza, Comté, pesto	
<b>LOBSTER ROLL</b> _____	29
Toasted brioche bread, lobster, herb mayonnaise, lime	

## BETWEEN BOTH

<b>OCTOPUS SALAD</b> <b>GLUTEN FREE</b> _____	27
Chickpeas, Kalamata olives, fresh herbs	
<b>«CAESAR» SALAD</b> _____	25
Romaine, croutons, crispy chicken fillet, Rodez cheese, caesar sauce	
<b>RED QUINOA</b> ★ <b>GLUTEN FREE</b> _____	26
Grapefruit, pomegranate, feta, avocado, cucumber, orange vinaigrette	
<b>POKE VERSION HAWAII</b> <b>GLUTEN FREE</b> _____	29
Bluefin tuna, vinegared rice, ponzu sauce, carrots, edamame, soy bean sprouts, bok choy, sesame, coriander	

## MAIN COURSES

<b>MAC &amp; CHEESE</b> ★ _____	24	
Macaroni, caramelized onions, cheddar, Comté cheese, herb breadcrumbs		
<b>RAMEN</b> <b>GLUTEN FREE</b> _____	26	
Buckwheat pasta, kombu seaweed & ginger dashi, bok choy, carrots, togarashi spices, soft-boiled egg, sesame seeds		
<b>TAGLIATELLE MUSHROOMS &amp; HAZELNUTS</b> _____	26	
tagliatelle with mushrooms, fresh herbs, hazelnuts		
<b>FRIED CHICKEN</b> ★ _____	29	
Crispy chicken breast, corn, teriyaki, coriander and lemon mayonnaise, popcorn		
<b>BEEF TACOS</b> <b>GLUTEN FREE</b> _____	29	
Corn tortillas, braised beef, paprika, cumin, onion, cilantro, cheddar		
<b>SMASH BURGER</b> _____	29	
French beef, Monterey jack, fried onions, riquette, cucumber pickles, yellow mustard, ketchup Served with french fries <i>With bacon</i> _____		+2
<b>BEEF ASADA</b> <b>GLUTEN FREE</b> _____	39	
Matured ribeye, chimichurri, pickles, fried Padron peppers		
<b>SPICY TUNA</b> _____	37	
Grilled tuna marinated in mild spices, puffed rice, sesame, wasabi, dulce seaweed		
<b>CIOPPINO</b> _____	39	
Scallops, clams, baby potatoes, leek, garlic bread		

## SIDES

MINI MAC & CHEESE

FRENCH FRIES ÉVIDEMMENT! VEGAN & GLUTEN FREE

GREEN SALAD, ROASTED PEPITAS VEGAN & GLUTEN FREE

ROASTED SWEET POTATOES FETA, PICKLES GLUTENFREE

SAUTÉED MUSHROOMS, HAZELNUTS, RAISIN GLUTEN FREE

9

## WORK & LUNCH

MONDAY TO FRIDAY  
LUNCH ONLY  
EXCLUDING PUBLIC HOLIDAYS

STARTER,  
MAIN OR SALAD  
COFFEE & FILTERED WATER

48

*To choose among the dishes  
mentioned with the ★ sign.*

*Drink not included.*

## GUILTY PLEASURES

CHEESECAKE \_\_\_\_\_ 12  
Caramel, macadamia

LEMON PIE \_\_\_\_\_ 12  
lemon meringue tart

BROWNIE \_\_\_\_\_ 12  
Vanilla ice cream, coulis caramel

PECAN PIE \_\_\_\_\_ 12  
Tonka, chantilly

FROZEN ORANGE \_\_\_\_\_ 12  
Orange sorbet, 75% chocolate

COFFEE & SWEETS \_\_\_\_\_ 12

## TAKE AWAY

COOKIE FOR 4 O'CLOCK \_\_\_\_\_ 6  
Chocolate, hazelnut



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.  
ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.  
GLUTEN FREE BREAD IS AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGY.  
NET PRICE IN EURO, VAT INCLUDED.