

STARTERS: SHARING IS CARING

GUACAMOLE & CHIPS TORTILLAS ★ VEGAN & GLUTEN FREE _____	14
Avocado, lime, pico de gallo, coriander	
SPRING ROLLS VEGAN & GLUTEN FREE _____	16
Sweet chili sauce	
YELLOWTAIL AGUACHILE GLUTEN FREE _____	24
Hibiscus, pomegranate, mint, crispy tortillas	
SALMON TATAKI ★ GLUTEN FREE _____	23
Wakame seaweed, mild mustard, pickles	
BRUSCHETTA _____	23
Pastrami, green asparagus, olives, burrata, whole grain bread, basil pesto	
GYOZA _____	21
Beef, vegetables, kombu seaweed broth, enoki mushrooms	
LOBSTER ROLL _____	29
Toasted brioche bun, lobster, herb mayonnaise, lime	

BETWEEN BOTH

«CAESAR» SALAD _____	25
Romaine, croutons, crispy chicken fillet, Vieux Rodez cheese, Caesar sauce	
RED QUINOA ★ VEGAN & GLUTEN FREE _____	24
Grapefruit, pomegranate, avocado, cucumber, mango, red onion, orange vinaigrette	
HAWAIIAN-STYLE POKÉ GLUTEN FREE _____	29
Shrimp, vinegared rice, carrots, edamame, soybean sprouts, pak choi, sesame, coriander, peanuts, pomegranate, red cabbage, spicy satay sauce	
WEST COAST BOWL GLUTEN FREE _____	27
Romaine, arugula, har boiled egg, tuna belly, black olives, vitello sauce, cauliflower pickles	

MAIN COURSES

MAC & CHEESE ★ _____	24
Macaroni, caramelized onions, cheddar, Comté cheese, herb breadcrumbs	
CALI CATCH GLUTEN FREE _____	34
Sea bass fillet, chimichurri, grilled pak choi	
ASPARAGUS & PISTACHIO TAGLIATELLES _____	26
Freshly cooked tagliatelles, green asparagus, pistachio pesto, Burrata	
FRIED CHICKEN ★ _____	29
Crispy chicken supreme, curry, pico de gallo, sweet gochujang	
BEEF TACOS GLUTEN FREE _____	29
Corn tortillas, sautéed beef, paprika, cumin, onion, coriander, melted cheddar	
RAMEN _____	26
Wheat noodles, kombu seaweed & miso dashi, pak choi, carrots, bean sprouts, mushrooms	
SMASH BURGER _____	29
French beef, Monterey jack, fried onions, riquette, cucumber pickles, mayonnaise, ketchup Served with french fries <i>With bacon</i> _____ +2	
BEEF ASADA GLUTEN FREE _____	39
Angus beef picanha, carrot salsa, pickles, and fried Padrón peppers	
SPICY TUNA _____	34
Grilled tuna, kimchi, togarashi	

SIDES

MINI MAC & CHEESE

FRENCH FRIES ÉVIDEMMENT! GLUTEN FREE

GREEN SALAD, TOASTED PEPITAS VEGAN & GLUTEN FREE

ROASTED CARROTS, CUMIN, CORIANDER VEGAN & GLUTEN FREE

GRILLED LEEKS VEGAN & 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
Pistachio praline

LEMON PIE _____ 12
Lemon tart, crunchy meringue

BROWNIE _____ 12
Vanilla ice cream, caramel sauce

SUNDAE XL-ICIOUS _____ 12
Vanilla ice cream, cookie crumbles, caramel, banana,
whipped cream

FRUITY VIBE VEGAN & GLUTEN FREE _____ 12
Seasonal fruits selection

COFFEE & SWEETS _____ 12

TAKE AWAY

COOKIE FOR AFTERNOON _____ 6
Chocolate, hazelnut



OUR "HOMEMADE" DISHES ARE PREPARED ON-SITE USING RAW INGREDIENTS.
ALL OUR MEATS ARE OF FRENCH ORIGIN, BORN, RAISED, AND SLAUGHTERED IN FRANCE.
GLUTEN-FREE BREAD AVAILABLE UPON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.
PRICES ARE IN EUROS, INCLUDING VAT.