

Chef Christophe Frugier presents

LUNCH MENU

Only available with the daily specials

Drinks not included

Starter + Main Course or Main Course + Dessert 36

Starter + Main Course + Dessert 42

Today's Starter 19

Duck foie gras terrine "homemade", fig chutney 25

Smoked salmon from la Maison Nordique, sour cream and blinis 21

Burrata di Buffala, mesclun and confit vegetables 23

Gratin of ravioles de Romans, parmesan and small mesclun 22

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Today's Main 33

Traditional croque-monsieur, french fries and salad 23

Stir-fried vegetables with wok 24

Roast sea bass fillet with olive oil, steamed green beans, virgin sauce 29

Simmental rib-eye steak, pepper sauce and french fries 35

Chicken supreme, porcini cream, and creamy mashed potatoes 30

Additional side dishes : Green beans, Mashed potatoes, Fries, Salad, Today's vegetables 7

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Today's Dessert 11

Cheese plate from la Ferme d'Alexandre 16

Chocolate fondant, vanilla ice cream 12

MÖVENPICK Ice Creams and Sorbets – Maître Glacier 10

Vanilla, Chocolate, Coffee, Caramel, Raspberry, Strawberry, Lemon, Mango Passion, Pistachio, Coconut

Gourmet coffee or tea 10

The list of allergens is available upon request.

Beef from: France, Italy, Netherlands, Germany / Pork and lamb from: France, UK, Spain / Poultry from: France