

Chef Christophe Frugier invites you to enjoy

LUNCH MENU

(Served at lunchtime only – drinks not included)

Starter + Main Course or Main Course + Dessert 36

Starter + Main Course + Dessert 42

Dishes marked with an * are included in the set menu.

Today's Starter* 19

Organic eggs, Espelette pepper mayonnaise, bottarga shavings* 14

Smoked salmon from la Maison Nordique, sour cream and blinis 21 / 27

Chilled white asparagus velouté, shrimp, tarragon cream* 18

Duck foie gras terrine "homemade", fig chutney 26

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Today's Main* 33

Roasted salmon fillet, sauce vierge, steamed green beans 29

Simmental ribeye steak, peppercorn sauce and thin fries 35

Free-range chicken supreme, green asparagus, mashed potatoes 28

Bedford Salad : Smoked salmon, crab, shrimp, vegetables and mixed green 28

Traditional croque-monsieur, french fries and salad* 23

Mushroom risotto, parmesan shavings* 24

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Cheese plate from la Ferme d'Alexandre 14

Today's Dessert* 11

Chocolate fondant with vanilla ice cream 12

Strawberries : plain, with sugar, vanilla ice cream or whipped cream 13

« **Dame blanche*** » 10

MÖVENPICK Ice Cream and Sorbets – Maître Glacier* 10

Additional side dishes : Green beans, mashed potatoes, fries, mixed salad, basmati rice 7