

Lunch Card

Back from the Market menu

Offered on the slate for lunch from Tuesday to Friday excluding weekends and holidays

Starter + main course + dessert	21.00€
Formula 2 courses	18.00€
Dish of the day	14.00€

Our suggestions

Poke bowl, 20.00€
Salmon tartare, bulgur, kinoa, raw vegetables,
chickpeas, olives, citrus vinaigrette

Salad perfumes of the South 18.00€
Mesclun of young shoots and raw vegetables, raw ham,
mozzarella Burrata toasts tapenade and tomato tartare.

Scottish Salmon Tartare Red Label, 20.00€
accompanied by fries and salad

Charolais beef tartare with summer truffle, 23.00€
candied tomato, sesame, Pine nuts, parmesan, fried, salad.

American net 19.00€
Charolais raw meat cut with a knife and seasoned
by us, fries, salad.

The secret 20.00€
Iberian pork, mashed red peppers, apples,
cebette, Iberian chorizo, full-bodied juice.

Entrecôte 250gr Black Angus, (Uruguay) fries and salad. 21.00€

Restaurant menu

Entries

Beef heart tomato gazpacho, Bufala mozzarella, summer truffles.	13.00€
Zucchini cannelloni, fine stuffing of Citrus fish.	12.00€
Duck foie gras, confit of red onions with black velvet, Toasts.	15.00€
Charolais beef tartare, summer truffle, parmesan, pine nuts, candied tomato.	13.00€
Offered in a flat version accompanied by fries and salad.	23.00€

Dishes

Wolf fillet cooked on the skin with citrus fruits and basil, mashed sweet potatoes, vegetables.	24.00€
Iberic pork secreto, pepper puree, grain, cebettes, Iberian chorizo.	20.00€
Lamb shoulder of Provence in slow cooking, meat juice, apple pellets, vegetables.	21.00€
Boucher's coin, French origin, meat juice, apples and vegetables.	27.00€
American fillet, raw Charolais meat seasoned by us, fries, salad.	19.00€
Burger on the course side: charolais beef, cheddar, bacon, onion, tomato, barbecue, fries, salad.	18.00€

Desserts

Selection of cheeses	10.00€
Fresh fruit soup with red wine and mint, marshmallow.	9.00€
Frozen Nougat from Silvain Paysan Nougatier	8.00€
The 100% Dark Chocolate, Crunchy Biscuit, Creamy and Chocolate Mousse.	8.00€
Café liègeois	8.00€
Colonel	8.00€
Ice cream or sorbet 2 balls	5.00€

Menu Coté Cours 34.00€

INPUTS

Beef heart tomato gazpacho, Bufala mozzarella, summer truffles.

Zucchini cannelloni, fine stuffing of Citrus fish.

Charolais beef tartare, summer truffle, parmesan, pine nuts, candied tomato.

DISHES

Wolf fillet cooked on the skin with citrus fruits and basil, mashed sweet potatoes, vegetables.

Iberian pork secreto, pepper puree, grain, cebettes, Iberian chorizo.

Lamb shoulder of Provence in slow cooking, meat juice, apple pellets, vegetables.

DESSERTS

Fruit soup with red wine and mint, marshmallow.

Frozen Nougat from Silvain Paysan Nougatier.

The 100% Dark Chocolate, Crunchy Biscuit, Creamy and Chocolate Mousse.

Colonel: lemon sorbet, vodka.