

Lily Wood.

TODAY'S SPECIAL

Starter of the day + Dish of the day
or Dish of the day + Dessert of the day

19.90€

Starters.

« MINUTE » POACHED EGG

Green asparagus, shaved parmesan

8.00€

BEETROOT SOUP

Red berries, yogurt, beetroot sprouts

7.00€

GOAT CHEESE PANA COTTA

Crunchy parmesan tuile

8.00€

THAI CHICKEN SALAD

Colored vegetables

8.00€

ZUCCHINI GAZPACHO

Comté flavored whipped cream, crushed hazelnuts

8.00€

CREAMY BURRATA

Arugula, French beans, raspberries, radish

12.00€

WINE SELECTION

Côte de Bourg
Château Escalette Bio

Chardonnay IGP
Pays d'Oc Laroche 2015 Bio

Côte de Provence AOC
La Source Gabriel Bio

Main courses.

SHRIMP LINGUINE

Cream sauce, coconut milk, garlic,
smoked paprika, lemon zest

18.00€

ROYAL SEA BREAM FILET

Mashed parsnip, aged mimolette cheese, paprika

18.00€

« LABEL ROUGE » CHICKEN BREAST

Mozzarella, basil pesto, carrot and parmesan gratin

17.00€

KALE SALAD

Soft-boiled egg, green asparagus, snow peas,
apple, mushroom, almond

15.00€

QUINOA SALAD

Avocado, red onion, feta cheese, chickpea,
pomegranate, roasted sweet potatoes, citrus
yogurt dressing

15.00€

DUCK TATAKI

Smoked Hummus, apple chutney, onion, maple
syrup roasted baby carrots and parsnip, fine herbs

18.00€

DIJON MUSTARD ROAST BEEF

Chilled Soba noodles, French peas, spring onion,
ginger, sesame oil

18.00€

DESSERTS

STRAWBERRY AND MINT SOUP

7.00€

TORTA CAPRESE

Soft chocolate and almond cake

7.00€

CHEESECAKE

Red berries, lime

7.00€

CAFÉ GOURMAND

Lemon Financier, soft chocolate cake,
vanilla cream

8.00€