

LUNCH
Served
11.30-14.30

LUNCH MENU

250

The menu must be chosen by everyone at the table

1. servering

Lumpfish roe, avocado, red onions & crispy rice paper
Deep-fried calamari & tartar sauce

2. servering

Grilled beef bavette & chimicurri
Green asparagus, parmigiano & lardo
Deep fried mushroom arancini

TAPAS - smaller dishes (we recommend 2-3 per person)

Green asparagus, parmigiano & lardo	65
Buratta, friseé, malt tuille & pomelo	105
White asparagus, shrimps & hollandaise	80
Cauliflower couscous, rams & pine nuts	55
Fries & aioli	50
Fried egg, spinach with garlic/chili & sorrel (addition of fresh truffle +45,-)	65
Lumpfish roe, avocado, red onions & crispy rice paper	Daily price
Gambas with parsley & garlic	80
Crab meat, daikon, cucumber & ginger	120
Seared tuna, mango, spring onions, lime & piment d'espelette	90
Deep-fried calamari, lemon & tartar sauce	120
Grilled beef bavette & chimichurri	70
Grilled lamb chops & baba ganoush	85
	95

LUNCH DISHES

Beef burger with grilled onions, tomato, gruyere, aioli & fries	135
300 gr. ribeye, fries & béarnaise	295
200 gr. beef bavette, fries & béarnaise	195

LUNCH SALADS

Grilled chicken breast, lettuce, croutons, parmasan & caesar dressing	125
Goat cheese, pickled onion, tomato, balsamic & cress	105
Grilled steak, mushrooms, lettuce & spring onions	125