



Lunch Menu

Starter

*Select one of the following 6 starters

ROASTED TOMATO SOUP

basil purée | thyme & sea salt
croissant

ROCK MELON & BAYONNE HAM

mesclun | cherry tomatoes |
balsamic dressing

PRAWN TARTLET

yuzu mascarpone | blood orange
puree | fennel

BAKED BONE MARROW +4

ceps & ham sauce | sourdough toast

PAN SEARED FOIE GRAS + 4

baby spinach | compressed apple
| homemade strawberry jam

COLD CUTS +4

chorizo Iberico de bellota | Bayonne ham |
saucisson with herbs (dry sausage) |
duck rillettes | gherkins

Main

*Select one of the following 6 mains

AGLIO E OLIO PRAWN LINGUINE 21

SAUTEED PRAWNS SALAD 21

orange segment | avocado | cherry tomatoes | mesclun |
pomegranate dressing

GRILLED SEABASS 24

sauteed broccolini | warm potatoes | chives | shellfish dressing

PAN ROASTED FRENCH PORK RACK 28

roasted cauliflower | cherry tomatoes | boursin chantilly

STEAK FRITES 29

grilled grass fed Australian ribeye | french fries | fine beans |
pommery mustard cream sauce

HAND-CUT GRASS FED BEEF TARTARE 34

Spanish red onions | egg yolk | gherkins | capers | french fries | mesclun

*A selection of French AOP cheeses is available before
your dessert (kindly refer to the following page)

Dessert

*Select one of the following 4 desserts +4.5

CHOCOLATE BROWNIE & ARTISAN STRAWBERRY GELATO

LEMON TARTLET BRULÉE & LOW-FAT YOGHURT GELATO

TWO SCOOPS OF ARTISAN GELATO

low fat yoghurt | sea salt caramel |

Valrhona dark chocolate | strawberry gelato

CAFE RICHARD COFFEE or TEA COMPTOIRS RICHARD WITH CANELE