

## MENU OF LUNCH À 29,90 €

Compote of green Puy lentils with  
shavings of foie gras

or

Route du Rhum-style salt cod fritters

Arborio risotto with chargrilled octopus,  
beetroot and basil

or

Beef chuck steak braised à la

Bordelaise, smashed Monalisa potatoes

Fromage blanc faisselle, demerara sugar,  
blackcurrant coulis

or

Iced Tanzanian chocolate truffle

## Les apéritifs

Platter of Pata Negra ham sourced from Byzance  
12,00 €

Glass of champagne 12cl 16,00 €

Kir royal 12cl 10,00 €

White wine kir 12cl 7,50 €

Coteaux du Layon Château de Breuil 12cl 9,00 €

Porto 12cl 9,00 €

Today's favourite dry white wine 12cl 7,50 €

Bombay Sapphire gin 4cl 10,00 €

Campari 4cl 10,00 €

Red or white Martini 4cl 10,00 €

vodka 4cl 10,00 €

House Americano 8cl 12,00 €

Suze 4cl 8,00 €

Ricard 2cl 5,00 €

Johnnie Walker red label / JB 9,00 €

Selection of single malts 12,00 €

Bourbon Maker's Mark 12,00 €