

## Our Chef's suggestions

### Starters

Josper® oven grilled chicken breast Caesar salad

**Simple : 11.90 € / Double : 16.90 €** (1-3-5-7-8-10-14)

Carpaccio of yellow tomatoes and pineapple, raspberry vinegar dressing

**12.90 €** (1-3-7-8-10-14)

Chef's gazpacho of the day **12.00 €** (allergen on demand)

Charolais beef tartar 'au couteau', asian flavours

**Simple 180 grammes : 15.50 € OR double 360 grammes : 26.90 €** (1-2-3-5-7-8-10-11-14)

Extra portion of French Fries : 3.00€

### Main Courses

Chef's inspiration (**Price on demand**)

Josper® oven grilled Simmental rib steak, polenta, vegetables, sesame oil, gravy juice

**23.50 €** (1-2-3-8-10-11-14)

Catch of the day, pilaf rice, tomato confit, Dugléré sauce

**22.50 €** (1-3-6-8-9-10-14)

'Coeur de bœuf' tomatoes and mozzarella open ravioli

**16.00 €** (1-3-5-8-10-14)

Authentic Josper® beef burger, comté cheese, crispy onions, grilled bacon, béarnaise sauce

**17.50 €** (1-3-5-7-8-10-14)

350g veal or 300g pork T-Bone steak, roasted baby potatoes, tonka bean infused juice reduction

**VEAL: 24.00 € or PORK: 18.00 €** (1-3-8-10-14)

Whole Josper® oven grilled sea bream, einkorn wheat and anise risotto, fennel confit infused in cream

**23.50 €** (1-3-6-8-9-10-14)

### Desserts

Valrhona® chocolate tart, creamy butter salted caramel **7.50 €** (1-3-5-8-10)

Thyme infused roasted pear, shortbread biscuit, hazelnut ice cream **7.20 €** (1-3-5-8-10)

Strawberries and raspberries soup, almond financier **7.50 €** (1-3-5-8-10)

Cottage cheese (served with or without a fruit coulis) **4.50 €** (8-3-1)

A fine selection of cheeses **8.00 €** (7-8-14)

Coffee or tea and sweets **7.50 €** (1-3-5-8)

### Lunch Formule

<b>Main Course</b>	<b>14.00 €</b>
<b>Starter + Main Course OR Main Course + Dessert</b>	<b>18.50 €</b>
<b>Starter + Main Course + Dessert</b>	<b>22.50 €</b>

LISTES DES ALLERGÈNES, LIST OF ALLERGENS

1	2	3	4	5	6	7	8	9	10	11	12	13	14
													
GLUTEN	SÉSAME	FRUITS À COQUES	CRUSTACÉS	ŒUFS	POISSONS	MOUTARDE	LAIT	CÉLERI	ARACHIDES	SOJA	MOLLUSQUES	LUPIN	SULFITES
GLUTEN	SESAME	NUTS	SHELLFISH	EGGS	FISH	MUSTARD	MILK	CELERIC	PEANUT	SOY	MOLLUSCS	LUPIN	SULFITES