

LUNCH MENU

55€

Eel

Beef

Lychee

95€

Food & Wine Pairings

Service charge / Tax included

MENU

4 SEQUENCES

75€

Langoustine

Eel

Beef

Lychee

135€

Food & Wine Pairings

MENU

6 SEQUENCES

115€

Langoustine

Eel

Pea

Beef

Pigeon

Lychee

210€

Food & Wine Pairings

SUNDAY BRUNCH

85€

*Offered with a glass of Mumm Cordon Rouge
& Mumm RSRV Blanc de Blancs 2015*

Freshly-baked pastries & bread selection

Hot drinks

Fresh juice

63° Egg

Gravlax salmon

Pea soup

Seasonal Chef Sélection

SOFT DRINKS

- Mineral Water /Sparkling [75^{cl}] 5€
- Tonic Archibald [20^{cl}] 6€
- Apple juice des Délices de Guillaume [25^{cl}] 6€
- Orange juice des Délices de Guillaume [25^{cl}] 6€
- Apple & Mint juice des Délices de Guillaume [25^{cl}] 6€
- Tact Cola [33^{cl}] 6€
- Ginger beer [20^{cl}] 5€
- Coffee 3€
- Cappuccino 4€
- Tea Selection 4€

SPIRITS

- Lillet Blanc [4^{cl}] 6€
- Lillet Rosé [4^{cl}] 6€
- Gin Monkey 47 [10^{cl}] 10€
- Ricard [2^{cl}] 4€
- Italicus [4^{cl}] 8€
- Chivas 12 ans d'âge [4^{cl}] 11€
- Martell XO [4^{cl}] 20€

Additional Soft 2€