# Formule déjeuner

#### **Starters**

Cereals and roasted seeds risotto with parmesan and cress, herb oil Gratinated chicory, Aveyron ham and bacon

## Main courses

Pressed spinach and skate wing à la grenobloise
Bavette (FR), tonkatsu sauce, marinated vegetables and lime

## **Desserts**

The little flan, citrus marmalade French kiwi pavlova, coconut mousse, meringue

#### **Lunch Menu**

Served at lunch on Tuesdays and Fridays, except on public holidays

Starter + Main course ou Main course + Dessert 21 €

Starter + Main course + Dessert 28€

A cover without meal, accompanying or not honoured will be charged 15 €. No children's menu.

For more details on wines by the glass and the vintages, ask us!

Please inform us if you have any food allergies or special dietary requirements. Traces of allergens may be present in dishes.

The list of allergens is available on request.