



DECEMBER LUNCH MENU

Mondays - Fridays
11:30am – 2:00pm

PLATTERS

Charcuterie 30
Premium Cuts, Condiments, Bread

Artisan Cheese 30
Dried Fruits, Nuts, Bread

Ibérico Ham 30
Crystal Bread, Vine Tomato

EXECUTIVE SET LUNCH

2 COURSES 28⁺⁺ | 3 COURSES 36⁺⁺

STARTERS

← **Beetroot**

Beans, Radish, Black Garlic, Coriander

Swimmer Crab

Yuzu, Avocado, Ruccula

Flammekueche

Bacon, White Onion, Light Cheese Cream

MAINS

Red Snapper Fillet

Grilled, Mushrooms, Spinach, Butter Sauce

← **Raviole de Royan**

Pistou, Romano

Roasted Chicken

Ratte Potato, Jus

DESSERTS

Cheese of the day +5

Banana

Caramel, Kaffir Lime Crumble, Vanilla Ice Cream

Tartlet

Chocolate Ganache, Orange

LUNCH SPECIALS

Whole Seabass Papillote 48
Vegetables, Confit Lemon, Vandouvan (allow 25mins)

Steak Fries 55
Angus Ribeye 250g, Salad, Fries, Pepper Sauce

Wagyu Burger 29
Emmental, Bacon, Tomato, Pickle, SO/ Sauce,
Salad or Fries

Caesar Salad 15

Chicken +5
Smoked Salmon +6
Ibérico Ham +10

Pasta

Choice of:
Spaghetti, Tagliatelle, Gluten Free

← **Aglio Olio 16**

← **Mushroom & Spinach 20**
Seafood 22