

SOUS LES ÉTOILES



OUR HOME-COOKED DISHES ARE MADE ON THE PREMISES FROM RAW INGREDIENTS.
WE USE AS MUCH PRODUCE AS POSSIBLE FROM OUR ROOFTOP VEGETABLE GARDEN, OR SELECT IT WITH THE GREATEST CARE.

MIDDAY FORMULA GÉNIE
CONSULT THE SLATE
16,50€

DISH
COFFE
(HORS DRINK)

FORMULA OF THE DAY
CONSULT THE SLATE
32,00€

STARTER
DISH
DESSERT
(HORS DRINK)



STARTERS:

ROASTED ASPARAGUS WHIT SMOKED DUCK BREAST HAZELNUT MOUSSE
AND PARMESAN CRISPS : 12,00€   

CREAMY BURRATA HERLOOM TOMATOES, PINENUT AND BASIL SAUCE
WHIT BALSAMIC : 12.50€  

SMOKED SALMON, PHILADELPHIA CREAM WITH COMBAWA AND GRANNY
SMITH APPLES : 11,50€   

GREEN PEA CAPPUCCINO WHIT MINT AND LIME WHIPPED CREAM AND
CRISPY BACON : 9.00 €  

POACHEF EGGS AND AVOCADO TOAST WHIT SERRANO HAM AND
POMEGRANATE (VEGAN OPTION) : 11.50€  

STARTER OF THE DAY : 9,00€

DESSERTS :

RASPBERRY AND PIJTACHIO PAVLOVA : 12,00€
  

STRAWBERRY TARTAR AND ROSE ICE CREAM: 11 €
 

CHOCOLATE MOUSS WITH DULCEY CHOCOLATE, PRALINE & CHOCOLATE
CRUMBLE: 12,50 €    

RHUBARB AND COWBAWA CHERRY CHEESECAKE: 11.50 €
   

FRESH FRUIT SALAD: 9,50 €

DESSERT OF THE DAY: 8,50€


MAIN COURSE

BLACK TIGER PRAWNS IN COCONUT CURRY SAUCE WHIT BASMATI RICE
28.5€   

FILLET OF BEEF, CHÂTEAU BRIAND, ANNA POTATOES, MUSTARD SPROUTS AND
PEPPER SAUCE: 28,00€    

MONKFISH STEJ , CAPERS, LEMON AND BASMATI RICE 28,50€   

LAMB SHANK CONFIT WITH THYME, ROASTED SWEET POTATOES WITH
HONEY & RAS EL-HANOUT : 27,00€   

TANDOORI CHICKEN BURGER IN A NAAN BUN WITH YOGHURT SAUCE, SALAD
FRIES: 23,00€   

BACK OF COD, SEASONAL VEGETABLES, BOUILLABAISSE FISH SAUCE: 25,00€
  

CANNELONI WITH SEASONAL VEGETABLES, ARRABIATA SAUCE: 20,50€
 

DISH OF THE DAY : 15,50 €

KID MENU (UNDER 12 YEAR): €15.50
PASTA WITH BOLOGNESE SAUCE
OR
FISH & CHIPS
CHOCOLATE MOUSSE OR FRUIT SALAD

