

BUSINESS LUNCH

HOME MADE BRIOCHE BUN
PARVE BRIOCHE BUN
GLUTEN FREE BUN +3 (REVIVA&CELIA)

SIDE DISHES

Salade

Lettuce salad ,blue cheese, almonds,
apples, crouton and vinaigrette

French Fries

Sweet Potato Fries +3

Fries sweet potato and Roquefort sauce

Pomme De Terre +3

Baked potato with sour cream , chives ,
and sea salt

A PARTAGER

Crispy Chiken 35

Burrata 52

Cheesy Fries 28

Onions Rings 19

DRINKS

Soft drinks 12

Ferrarelle 12/28

Jumex 16

Ginger beer/ale 12

DIGESTIF 12
Ask the waiter 0

59

Classic

Beef burger,bacon and emmental
cheese with onion confit and
barbecue sauce.

Raclette

Beef burger,raclette cheese,homemade
barbecue sauce and arugula leaf.

Dolce

Beef burger topped with crumbled blue
cheese and crunchy red apple.

Tartare

Beef burger, confit onion, Tartare sauce
and arugula leaf.

Mozzarella Di

Bufala(vegetarian)

Mozzarella steak, sun dried tomatoes and
homemade pesto arugula leaf.

BUSINESS DRINKS

Grifone primitive 20

200ml beer 12
Negev Oasis\Blanc1664

Gin and Tonic 40
Natural/mango/Grapefruit

70

La Truffe

Beef burger,truffle sauce,smoked goose
breast. Tiles of parmesan and crispy
sweet potato.

Foie Gras

Beef burger topped with seared slices of
foie gras with jam marmalade sea salt
and arugula leaf.

L'agneau

Lamb, old English cheddar (18 months) ,
mushrooms in white wine, tartar sauce
and leaves.

L'american

Beef, double American cheddar, crispy
bacon, ketchup mustard sauce, curly
lettuce, raw onion
(brioche cheddar bun).

DESSERTS

Mousse chocolat 22

crème brûlée 26