

April.2024

STARTER + MAIN
or
MAIN + DESSERT
33€

STARTER
+ MAIN
+ DESSERT
41€

Pain

CHALLAH
crème fraiche & tomates
10€

Starter

16€

HERBS SALAD
*coriander, parsley, grapes, almonds,
horseradish cream*

CHOPPED LIVER
*chicken liver, caramelized onions,
black pepper*

CURED HERRING
pickles, shallots, dill

BORSCHT
*beetroots, carrots, cream cheese,
cold soup*

FALAFELS
*white beans hummus,
olives & shifka*

Mains

24€

BBL BURGER
*beef, beetroot mayonnaise,
lettuce, tomatoes, onions, cheddar*
+2€

SNACKED SEABREAM
*sabzi, pinenuts & olives,
yogurt sauce*
+4€

SCHNITZEL
*chicken schnitzel, fermented
cabbage, potatoes, mustard*

PTITIM RISOTTO
*spinach & leeks, parmesan,
black pepper*

CAESAR SALAD
*sucrine salad, chicken, eggs, croutons,
parmesan, caesar sauce*

Desserts

11€

BENIMOUSSE

STRUDEL

Floor : Tomer, Arthur, Adèle, Adel, Maxime, Karla, Thomas, Lisandro, Alexandre, Nolwenn, Chloé, Antoine, Soufiane, Nozanine, Timothée, Marion,
Marwan, Laurine, Rev & Rev
Stewarding : Abdul, Arif, Traoré, Boubakar, Diallo
Bar : Virgile, Maxime, Michaël, Léonardo, Lucie, Nicolas
Kitchen : Itamar, Karol, Sabhya, Isabel, Petra, Ayoub, Ali, Sacha, Hichem, Abdoulaye, Nathu, Ousmane, Raymond, Noorulah, Paulo

Menu by chef Assaf Granit & Itamar Gargi

Please let our staff know if you have any special dietary requirements, food allergies or food intolerances. Allergen menu available on request.
Prices are in euros, inclusive of tax and service charge