

Le déjeuner

STARTER + MAIN
or
MAIN + DESSERT
33€

STARTER
+ MAIN
+ DESSERT
41€

Bread

10€

CHALLAH
fresh cream, tomatoes

Starters

16€

HERBS SALAD
coriander, parsley, blackberries, almond, horseradish cream

POLISH GASPACHO
cold beetroot soup, carrots, cream,
cucumber, dill

CHOPPED LIVER
cooked and chopped liver, caramelized onions
croutons

FATAYER
spinach, sumac, zaatar, goat cheese

FRIED CORN RIBS
pimenton aioli, lime

TOMATOES SALAD
watermelon, feta cheese, mustard leaves

Mains

24€

HOUSE BURGER (+2€)
beetroot mayonnaise, bacon pastrami, lettuce, tomato, onion,
cheddar, french fries
CHOICE: beef or chicken schnitzel

SCHNITZEL
breaded chicken breast, french fries, green salad

PTITIM RISOTTO
Israeli round pastas, green peas, peccorino

SEABREAM FILLET COOKED (+4€)
steamed green beans and brocolis, yoghurt sauce
olives and pinenuts

CAESAR SALAD
salad, eggs, croutons, parmesan, caesar sauce
CHOICE: beef or chicken schnitzel

BEEF RAVIOLIS
ground beef, caramelized onions, chimichuri

Desserts

11€

CHOCOLATE MOUSSE
olive oil and sea salt

STRUDEL TRADITIONNEL
apple, pear, chantilly cream

Floor : Arthur, Pablo, Maxime, Nolwenn, Karla, Thomas, Lisandro, Alexandre, Chloé, Antoine, Soufiane, Nozantine, Pierre Alexandre, Marion, Marwan, Laurine
Kitchen : Itamar, Sabhya, Isabel, Petra, Ayoub, Ali, Sacha, Karol, Hichem, Abdoulaye, Nathu, Ousmane, Younus, Raymond, Noorulah, Paulo
Stewarding : Abdul, Arif, Traoré, Boubakar, Diallo / Bar : Virgile, Maxime, Michaël, Léonardo, Lucie

Allergen menu on request. Alcohol abuse is dangerous for your health.
Price in euros, taxes and service included. Our meat origins are from France, Poland, Ireland.