

LUNCH OF THE DAY

The menu
alternates
every week

MENU WEEK 1

30 SEPT. AU 3 OCT.

14 AU 17 OCT.

28 AU 31 OCT.

11 AU 14 NOV.

25 AU 28 NOV.

9 AU 12 DÉC.

- MAIN COURSE €13 ■ STARTER & MAIN COURSE or MAIN COURSE & DESSERT €19
- STARTER, MAIN COURSE, DESSERT €23

EVERY WEEK : Country-style Pâté / Skirt Steak, Fries / Ice cream **OR**

Wednesday

Puff pastry with ham
Provençal beef
Warm French toast,
salted butter caramel
sauce

Thursday

Berry Lentil Salad
Pork picatta with
Mustard, French Fries
Chocolate Marquise
with Toasted Almonds

Friday

Quiche Lorraine
Thai-Style Fish Broth
Tarte Tatin and Crème
Fraîche

Saturday

Soft-boiled Egg with
Mushroom Cream
Chicken Supreme
with Curry, Linguine
Chocolate cream
puffs

KID'S MENU

Half portion.....13 €

Country-style Pâté

Skirt Steak, Fries

Ice cream

MENU WEEK 2

7 AU 10 OCT.

21 AU 24 OCT.

4 AU 7 NOV.

18 AU 21 NOV.

16 AU 19 DÉC.

Wednesday

Cream of Lentil Soup
with Bacon
Blanquette de Veau
(veal stew) with Pilaf
Catalan-style crème
brûlée

Thursday

Poached Egg with
Meurette Sauce
Hunter's Chicken,
Sautéed Potatoes
Vanilla-flavoured Île
Flottante

Friday

Sardine Croquette
with Tartar Sauce
Fish of the day,
Mushroom Sauce,
Creamy Peas
Chocolate Tart

Saturday

Velouté du Barry
Roast Pork,
Sweet Potato Mash
Apple Strudel