

# LUNCH MENU

## STARTERS

(Choose one)

**CREAM OF TOMATO SOUP**  
Grilled three-cheese sourdough

**TRUFFLE SCENTED WILD MUSHROOM SOUP**  
Sautéed mushrooms, herb oil

**NAVEL ORANGE AND CANDIED WALNUT SALAD**  
Citrus-tarragon vinaigrette

**GRILLED WATERMELON SALAD**  
Honey-balsamic dressing

**SALMON NEGITORO**  
Potato pave, wasabi-garlic emulsion, caviar

## MAIN COURSE

(Choose one)

**US RIBEYE**  
White truffle potato purée, shitake-horseradish cream

**BUTTER-POACHED ASIAN BASS**  
Creamed green vegetables, sauce vierge

**LECHON**  
Crackling-roast pork belly, herb rice pilaf, eggplant salad, liver sauce

**PESTO ROAST CHICKEN**  
Mushroom rice pilaf, puttanesca, autumn vegetables

**CAULIFLOWER STEAK**  
Garlic emulsion, harissa, herb rice pilaf, sautéed green beans

## DESSERTS

(Choose one)

**CLASSIC PANNA COTTA**  
Red berries, chocolate decal

**TORCHED LEMON TART**  
Sablé Breton, lemon ice cream, meringue

**BANOFFEE PARFAIT**  
Bananas foster, vanilla ice cream

**ASSORTED FRUITS IN SEASON**

**2-course menu 1,500 per person nett**

**3-course menu 1,800 per person nett**