

## LUNCH

12.00 - 16.00



### S A N D W I C H

---

|   |        |
|---|--------|
| <b>01. PASTRAMI</b>   | 11,00€ |
| sauerkraut mustard salad  |        |
| <b>02. FARM CHEESE</b>  | 7,50€  |
| Little Gem, cucumber, herb dressing                               |        |
| <b>03. STEAMED TROUT</b>  | 8,00€  |
| chicory salad, mandarin   |        |
| <b>04. CROQUE MONSIEUR</b>  | 7,25€  |
| ham, cheese, bechamel (add fried egg +€1)                         |        |
| <b>05. AVOCADO TOAST</b>  | 11,00€ |
| two poached eggs, feta cheese crumble, chili flakes, on sourdough |        |
| <b>06. MORGAN'S EGGS</b>  | 11,50€ |
| two poached eggs, salmon, spinach, on sourdough                   |        |
| <b>07. MEES' EGGS</b>   | 11,50€ |
| two poached eggs, avocado, bacon, Hollandaise sauce, on sourdough |        |
| <b>08. OMELETTE</b>   | 10,50€ |
| chili, garlic, tomato, served with toast                          |        |
| <b>09. VEAL CROQUETTES</b>  | 8,00€  |
| on sourdough with mustard   |        |

### S O U P

---

|                               |        |
|-------------------------------|--------|
| <b>10. WILD MUSHROOM SOUP</b> | 10,00€ |
| with bay leaf oil             |        |
| <b>11. LENTIL CURRY SOUP</b>  | 11,00€ |
| with Thai yoghurt             |        |

### S A L A D

---

|   |        |
|---|--------|
| <b>12. FREGOLA</b>  | 12,50€ |
| fennel, pomegranate, dill, za'atar, chickpeas, feta crumble                 |        |
| <b>13. CAESAR</b>   | 15,00€ |
| chicken, anchovies, poached egg, bacon, croutons, Parmesan, Caesar dressing |        |

### S T A R T E R S

---

|  |                                 |
|--|---------------------------------|
| <b>14. OYSTERS</b>   | 11,00€                          |
| 3 pieces, mignonette, lemon  |                                 |
| <b>15. ROASTED RIBS</b>  | 12,00€                          |
| soy sauce, apple syrup, sesame, spring onion                                   |                                 |
| <b>16. STEAK TARTARE</b>   | 90gr / 12,50€<br>180gr / 21,00€ |
| oyster cream, herring roe, salad, onion, with toast or frites (add oyster +€3) |                                 |
| <b>17. VEGAN SALAD</b>   | 11,00€                          |
| sweet potato, avocado, chili oil, corn, cucumber, kalamansi                    |                                 |
| <b>18. RAW SALMON</b>  | 13,50€                          |
| Thai yoghurt, curry cream, lime leaf oil, avocado, daikon, lime                |                                 |
| <b>19. MUSSELS</b>   | 12,50€                          |
| beurre blanc, tomato, parsley, chervil, fennel, toast                          |                                 |

### M A I N

---

|  |        |
|--|--------|
| <b>20. M &amp; M BEEFBURGER</b>  | 17,50€ |
| Gasconne beef, pickles, tomato, bacon, onion, cheese and frites                            |        |
| <b>21. STEAK FRITES</b>  | 24,00€ |
| chestnut mushroom cream, creamy cavolo nero, red wine jus                                  |        |
| <b>22. FARRO</b>   | 19,50€ |
| lentil cream, pumpkin cubes, pumpkin seed, pomegranate, feta, dill, za'atar, ras el hanout |        |
| <b>23. SKREI</b>   | 21,50€ |
| stewed leeks, mashed potato, buttermilk, dill, herring roe                                 |        |
| <b>24. CÔTE DE BOEUF</b>   | 65,00€ |
| to share, seasonal vegetables, salad with green herb dressing, béarnaise, frites           |        |

### S W E E T

---

|  |       |
|--|-------|
| <b>25. CARROT CAKE</b>                               | 5,50€ |
| <b>26. BLOOD ORANGE</b>                              | 7,50€ |
| cream and sorbet, yoghurt, white chocolate, cardamom |       |
| <b>27. CAFÉ GOURMAND</b>                             | 7,50€ |
| coffee or tea with sweets                            |       |
| <b>28. 2 SCOOPS OF ICE CREAM</b>                     | 4,75€ |
| ask our staff for today's flavours                   |       |