

LUNCH**FROM 12**

OXYMORON

BREAD		SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.6
		BAGUETTE / PERSON	1.9
STARTERS		HOMEMADE ORGANIC HUMMUS / OLIVES / TOMATO / PARSLEY	9.6
		JAPANESE PICKLED VEGETABLE – TSUKEMONO / MISO MAYONNAISE	12.5
		MIXED SALAD / GRAPEFRUIT / GREEN ASPARAGUS	16
		CAESAR SALAD / WILD GARLIC CROÛTONS / GRANA PADANO CHEESE	15.5
		+ OPTIONALLY WITH STRIPES FROM REGIONAL CORN-FED CHICKEN	+ 4.5
		BAKED GOAT'S CHEESE WITH HAZELNUT CRUST	17
		LAMB'S LETTUCE / CRANBERRIES	
		SMOKED SALMON TROUT / PICKLES / APPLE HORSERADISH	16.5
		VITELLO TONNATO FROM VEAL LOIN / TUNA CREAM / CAPERS	17.5
SOUPS		MISO SOUP / ORGANIC SILK TOFU / SHIITAKE / NORI / LEEK	8.5
		BETROOT CAPPUCINO / CALVADOS / SHISO CRESS / CHIPS	9
PASTA		SPAGHETTINI & WILD GARLIC PESTO / SALTED ALMONDS	18.5
		LINGUINE / SMOKED SALMON TROUT / SPINACH / LEMON BUTTER	21.5
		LASAGNE WITH RAGÙ ALLA BOLOGNESE – VEAL -	19
		TAGLIATELLE / SUGO MADE FROM EIFEL FREE-RANGE LAMB / DATES	23
RISOTTO		PARSLEY RISOTTO / ORGANIC BROWN MUSHROOMS/ GOAT'S CHEESE CREAM	22
MAINS		ROASTED SPINACH BREAD DUMPLING & ORGANIC MUSHROOMS	23
		PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS	
		FISH FILLET – CATCH OF THE DAY – IN BOUILLABAISE STOCK	27.5
		ZUCCHINI / FENNEL / ROUILLE CROSTINO	
		ROASTED CORN-FED CHICKEN / LEMON BUTTER	26
		DRIED TOMATO/ SPINACH / FREGOLA SARDA NOODLES	
		ORGANIC ROSTBRATWURST & REGIONAL BLOOD SAUSAGE	22.5
		SEASONAL VEGETABLES / ORGANIC POTATO MASH / CAPER BUTTER	
		SALTIMBOCCA FROM VEAL LOIN WITH SAGE & SERRANO HAM	27
		GOAT'S CHEESE / PARSLEY RISOTTO / ORGANIC BROWN MUSHROOMS	
DESSERTS		ROSEMARY HONEY CRÈME BRÛLÉE	7.8
		MATCHA BROWNIE WITH WHITE CHOCOLATE & HAZELNUT / LYCHEE SORBET	9.2
		2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO	7.9
		FRENCH RAW MILK CHEESE SELECTED BY MAÎTRE PHILIPPE	3 TYPES 14

OUR SERVICE STAFF WILL BE HAPPY TO PROVIDE YOU WITH THE MENU LISTING ALLERGENS AND ADDITIVES UPON REQUEST.