

LUNCH**FROM 12**

oxymoron

BREAD		SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.5
		BAGUETTE / PERSON	1.8
STARTERS		HOMEMADE ORGANIC HUMMUS / OLIVES / TOMATO / PARSLEY	9.5
		JAPANESE PICKLED VEGETABLE – TSUKEMONO / MISO MAYONNAISE	12.8
		LETTUCE HEARTS & KALE SALAD / FIGS / WALNUTS	16
		+ OPTIONALLY WITH SLICES OF SMOKED DUCK BREAST	+ 4.5
		BAKED GOAT'S CHEESE WITH HAZELNUT CRUST LAMB'S LETTUCE / CRANBERRIES	17
		SMOKED SALMON TROUT / PICKLES / APPLE HORSERADISH	16.5
		VEGAN BRESAOLA CARPACCIO HERBS OIL / ORGANIC BROWN MUSHROOMS / RUCOLA	17.5
SOUPS		BLACK SALSIFY FOAM SOUP / CROÛTONS / SHISO CRESS	10
		SPICY ORGANIC PLUM SOUP / UDON NOODLES / PAKCHOI / SHIITAKE	11
PASTA		SPAGHETTINI / PESTO ROSSO / DRIED TOMATOES / CASHEW	18.5
		LINGUINE / SMOKED SALMON TROUT / SPINACH / LEMON BUTTER	21.5
		TAGLIATELLE / SUGO OF REGIONAL VENISON CRANBERRIES / MUSHROOMS	23
RISOTTO		BEETROOT RISOTTO / HORSERADISH / CHARD	21
		+ OPTIONALLY WITH SMOKED MUSCOVY DUCK BREAST	+ 4.5
MAINS		ROASTED SPINACH BREAD DUMPLING & ORGANIC MUSHROOMS PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS	23
		FISH FILLET – CATCH OF THE DAY – IN BOUILLABAISE STOCK ZUCCHINI / FENNEL / ROUILLE CROSTINO	27
		ROASTED CORN-FED CHICKEN / LEMON BUTTER DRIED TOMATO / SPINACH / FREGOLA SARDA NOODLES	26
		REGIONAL ORGANIC ROSTBRATWURST & MORCILLA IBERICO AIRDRIED BLOOD SAUSAGE OF IBERICO PORK / SAUERKRAUT / PRETZL DUMPLING	22.5
		BRAISED CHEEKS FROM REGIONAL APPLE-FED PORK OLIVE JUS & BEAN CASSOULET /	28
		MANGO CRÈME BRÛLÉE	7.5
		MATCHA BROWNIE / WHITE CHOCOLATE / HAZELNUT & BLOOD ORANGE SORBET	9
DESSERTS		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.