

LUNCH**FROM 12**

oxymoron

BREAD		SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.7
		BAGUETTE / PERSON	1.9
STARTERS		HOMEMADE ORGANIC HUMMUS / OLIVES / TOMATO / PARSLEY	9.7
		MIXED SALAD / ROASTED CHANTERELLES / GREEN ASPARAGUS	17
		CAESAR SALAD / HERB CROÛTONS / GRANA PADANO CHEESE	16
		+ OPTIONALLY WITH STRIPES FROM REGIONAL CORN-FED CHICKEN	+ 4.5
		ORGANIC BUFFALO BURRATA / ORGANIC TOMATO / BASIL	17.6
		SMOKED SALMON TROUT / JAPAN STYLE PICKLES / APPLE HORSERADISH	17
SOUPS		VITELLO TONNATO FROM VEAL LOIN / TUNA CREAM / CAPERS	17.8
		MANGO COCONUT CREAM SOUP / SESAME / CHILI / CORIANDER	9.5
		TRUFFLED POTATO-LEEK CREAM SOUP / CROÛTONS	9.5
OMELETTE		CHANTERELLE OMELETTE / CHIVES / LAMB'S LETTUCE	17
PASTA		SPAGHETTINI & PESTO ROSSO / SALTED ALMONDS	18.5
		LINGUINE / SMOKED SALMON TROUT / CHARD / LEMON BUTTER	21.5
		LASAGNE WITH RAGÙ ALLA BOLOGNESE – VEAL -	19.3
		TAGLIATELLE / CHANTERELLES / PANCETTA SPECK / HAZELNUT BUTTER	22.5
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 - / MAPLE FOAM	27
		GREMOLATA / RED CHARD / GREEN PEAS MASH	
		ROASTED CORN-FED CHICKEN / LEMON BUTTER	25
		DRIED TOMATO/ SPINACH / FREGOLA SARDA NOODLES	
		WILD GAME BRATWURST & BLOOD SAUSAGE FROM THE REGION	22
		SAUERKRAUT / ORGANIC POTATO MASH	
		SALTIMBOCCA FROM VEAL LOIN WITH SAGE & SERRANO HAM	27
		GOAT'S CHEESE / PARSLEY RISOTTO / ORGANIC BROWN MUSHROOMS	
DESSERTS		CRÈME BRÛLÉE FROM VALRHONA CHOCOLATE / BLUEBERRY	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.