

2 Place Bel-Air

Business lunch

Proposal from the 8 to the 21 of May

Starters

Green peas gazpacho with tarragon, zucchini flower filled with ricotta and salmon, toasted pinenuts and hazelnuts

Origin: Scotland

or

Organic egg 64°C, artichokes, morels, bread crisps and a sauce "Poulette"

Main courses

Roasted stone bass, creamy polenta, tomatoes pickles and a basil white butter sauce

Origin: Greece

or

Veal chop à la plancha, GRTA crushed potato with wild garlic, spring vegetables and a lemon balm concentrated jus

Origin: Swiss

Desserts

Caramelised GRTA apple, vanilla ice cream and a crushed speculos

or

Baba sponge cake, pistachio cream, strawberries and a toasted almonds

Le menu

business lunch