

MENU

BREAKFAST

served Tue. - Fri. until 11:30, Sat. - Sun. until 12:00

simple scrambled eggs 27

3 free-range eggs, homemade bread, butter

tortilla española 37

eggs, potatoes, onion, chorizo, salsa brava, salad, spring onion

shakshuka 39

tomato sauce with paprika and onion, cumin, fresh coriander, yogurt, 2 poche eggs, homemade bread

brioche with roast beef 45

roast beef, Caesar sauce, butter lettuce, pickled cucumbers, homemade brioche

EXTRAS

free-range egg 5

becon 7

salad 7

two veal sausages 9

homemade bread with butter 13



STARTERS

served Tue. - Fri. from 12:15, Sat. - Sun. from 13:00

tomatoes season 47

3 tomatoes, 3 sauces and herbs from the garden

beef tartare 55

green mayo, pickles, asparagus and lovage from the garden

MAIN COURSES

trout from the pan 93

tarragon and chanterelles

lamb chops 97

green vegetables and delicious sauce

beef tenderloin 129

green pepper sauce, allumettes fries and seasonal vegetables

dry-aged entrecôte 300 g 163

tarragon butter and seasonal vegetables

to main courses we serve potatoes in various ways,
depends what Chef has in mind

MENU OF THE DAY

daily we prepare additional suggestions

to diversify our classic menu

have a look on our social media

DESSERTS

homemade cakes 26 - 34

ask the service or look at our display

homemade ice cream 9

We add 10% service charge to groups from 5 people.