



Lunch Menu

Service Déjeuner du mardi au samedi de 12h à 14h30

Lounge bar du mardi au samedi de 15h à 23h00

Service Diner du mardi au samedi de 19h00 à 22h00

Lunch, Opened from Tuesday to Saturday

Hours: 12pm – 2.30pm

Diner, Opened from Tuesday to Saturday

Hours: 7.00pm – 10.00pm

Lounge bar from Tuesday to Saturday

Hours: 3pm – 11pm

All prices are tax and service included

Our chef Akira Sugiura is keen on proposing you fresh food which can vary according the market. Our pasta, sauces and bread are homemade.

Lunch formula Starter/Main or Main/Dessert € 28

To choose among the followings suggestions

Starters

- *Veal Tataki, wasabi and chopped chive*
- *Leek and Lobster terrine, lard of Colonnata and pappa al Pomodoro (+5€)*
- *Flan of foie gras with yuzu and Dashi broth*
- *Lentil veloute and burrata de Puglia*
- *Fish carpaccio of the day and condiments*

Mains

- *Spaghetti alla Chitarra, leek and duck breast stew, eggplant caviar*
- *Spaghetti all'Arrabiata, squid and tapenade*
- *Pork and cheese stuffed Cannelloni and radicchio*
- *Linguine with crab and Cep mushrooms, lemon jam (+5€)*
- *Risotto alla Carbonara and poached egg, celery and chanterelles*
- *Fish and side dish of the day (+6€)*
- *Meat and side dish of the day (+6€)*

Desserts

- *Panna Cotta infused with sesame and seasonal fruits*
- *Jasmine chocolate cream, pear jam and vanilla ice cream*
- *Matcha green tea Tiramisu*
- *Millefeuille and seasonal fruit*
- *Cheese and condiments*
- *Café gourmand*

Prices of our dishes out formulas

Starters:

- *Veal Tataki, wasabi and chopped chive €22*
- *Leek and Lobster terrine, lard of Colonnata and pappalardo €24*
- *Flan of foie gras with yuzu and Dashii broth €20*
 - *Lentil veloute and burrata de Puglia €18*
 - *Fish carpaccio of the day and condiments €22*

Mains:

- *Spaghetti alla Chitarra, leek and duck breast stew, eggplant caviar €22*
 - *Spaghetti all'Arrabiata, squid and tapenade €19*
 - *Pork and cheese stuffed Cannelloni and radicchio €20*
 - *Linguine with crab and Cep mushrooms, lemon jam €24*
- *Risotto alla Carbonara and poached egg, celery and chanterelles €22*
 - *Fish and side dish of the day €28*
 - *Meat and side dish of the day €32*

Desserts:

- *Panna Cotta infused with sesame and seasonal fruits €10*
- *Jasmine chocolate cream, pear jam and vanilla ice cream €12*
 - *Matcha green tea Tiramisu €10*
 - *Millefeuille and seasonal fruit €10*
 - *Cheese and condiments €12*
 - *Café gourmand €10*