GRANDE ÉTOILE

LUNCH

MONDAY UNTIL FRIDAY

2 GANG MENU [23] Entrées & Plat Principal
3 GANG MENU [35] Entrées, Plat Principal & Dessert

ENTRÉES

FRENCH FRIES [9]
with Grana Padano DOP and truffle mayonnaise

SIDE SALAD [8]
Baby leaf salad with house dressing

POTATO SOUP [10]
Creamy potato soup with leek, truffle oil and croutons

PLAT PRINCIPAL

TAGLIARINI NDUJA [19]
Tagliarini with nduja, cherry tomatoes, fresh basil, and Grana Padano DOP

BEEF CARPACCIO [19]
Beef rump (served rare) with fresh rocket, Grana Padano PDO, pine nuts and fresh baguette

QUICHE AUX LÉGUMES GRILLÉS [16]
French quiche with grilled vegetables and a side salad

CAESAR SALAD [19]
Romaine lettuce in Caesar dressing with cherry tomatoes, shaved Grana Padano and croutons
Optionally also with:
- pan-fried chicken breast [24] IN MENUS +5 €
- pan-fried beef strips [28] IN MENUS +9 €
- pan-fried red prawns [32] IN MENUS +13 €

IN MENUS +20 €

TRUFFLE CHICKEN [38]
Grilled chicken breast with truffle and mushroom stuffing, sherry shallot velouté, sautéed mushrooms and potato mille-feuille

STEAK FRITES [39]
Grilled flank steak approx. 220g with Cognacjus, French fries with Grana Padano DOP and truffle mayonnaise

SEA BASS [42]
Pan fried Sea bass fillet with buttermilk sauce, glazed carrots and beetroot cream

IN MENUS +15 €

BEEF TATARE „GRANDE ÉTOILE“ [33]
Beef tartare in homemade marinade with piquillo peppers, capers, mustard, sous vide egg yolk and Kataifi nest

PAPPARDELLE AU BOEUF [35]
Fresh pasta in mushroom cream sauce with pan fried beef slices

RICOTTA RAVIOLI WITH TRUFFLE [33]
Ricotta-filled ravioli in lemon-thyme butter with pine nuts, Grana Padano DOP and freshly shaved truffle

DESSERT

TENTATION AU CHOCOLAT [16]
Chocolate terrine made with dark chocolate, fresh plums, plum sorbet and Valrhona Dulce ganache

FIORE DI LATTE [14]
Fiore di Latte ice cream with candied spiced pear and cinnamon crumble

All prices include VAT tax. and in €