



Le Platane

By Chef Aurélien Egger and Pastry Chef Trent Szyska

Starters

<i>King prawns, tempura sauce, garlic mayonnaise</i>	<i>21,00€</i>
<i>Set of provence starters</i>	<i>19,00€</i>
<i>Focaccia, basil pesto, parma ham, parmesan</i>	<i>18,00€</i>
<i>Burrata, creamy beetroot</i>	<i>18,00€</i>
<i>Grilled eggplants, ricotta, sweet vinaigrette</i>	<i>18,00€</i>
<i>Stuffed little bell peppers</i>	<i>14,00€</i>

Mains

<i>Grilled octopus, sweet spices and piquillos</i>	<i>22,00€</i>
<i>Roasted sea bream filet, bouillabaisse juice, confit dill</i>	<i>24,00€</i>
<i>Lamb shank, spelt risotto</i>	<i>28,00€</i>
<i>Spatchcocked chicken, arrabiata sauce, panisse potatoes</i>	<i>28,00€</i>
<i>Beef cut, parsley potatoes</i>	<i>85,00€</i>
<i>Garden vegetables tian</i>	<i>18,00€</i>
<i>Parmigiana, eggplant from the garden, parmesan and mozzarella</i>	<i>18,00€</i>

Desserts

<i>Chocolate Mousse</i>	<i>individual</i>	<i>8,00€</i>
	<i>To share</i>	<i>12,00€</i>
	<i>For 4</i>	<i>18,00€</i>
<i>Thin apple pie</i>	<i>individual</i>	<i>10,00€</i>
	<i>To share</i>	<i>14,00€</i>
	<i>For 4</i>	<i>18,00€</i>
<i>Tiramisu</i>	<i>individual</i>	<i>12,00€</i>
	<i>To share</i>	<i>16,00€</i>
	<i>For 4</i>	<i>20,00€</i>
<i>Strawberries Sablé</i>		<i>10,00€</i>