

THE LUNCH MENU

Tuesday and Wednesday

STARTER

Pea salad, hake confit, soft-boiled egg, fresh mint

MAIN COURSE

Chicken fricassee, shallots, red wine sauce

DESSERT

Chocolate mousse with Sichuan pepper

Thursday and Friday

STARTER

Pistachio chicken terrine with fresh herb salad

MAIN COURSE

Saint-Jean de Luz hake, taggiasches olives, mashed potatoes
with spring onions

DESSERT

Torta de queso, red fruit coulis

STARTER – MAIN or MAIN – DESSERT 34
STARTER – MAIN – DESSERT 39