



LUNCH MENU

Monday to Friday
Open – 3PM

— SOUP AND SALADS —

Soup of the Day – 12 
served with baguette

Chicken Caesar Salad – 21
romaine, anchovy dressing,
parmesan, croutons

Summer – 18  
shaved fennel, radish,
arugula, green apple,
pickled red onion, mint vinaigrette
add haloumi cheese – 4

Nicoise – 27 
ahi tuna, green bean, olive,
soft-boiled egg, fingerling
potato, vinaigrette

— PASTA —

gluten-free pasta available

Truffle “Mac & Cheese” – 21
rigatini, truffle paste,
black forest ham, gruyère

Carbonara – 23
rigatoni, guanciale,
pecorino romano

Gnocchi – 28 
zucchini, smoked
provolone, walnut
vegan option available

— MAINS —

Quiche Lorraine – 17
egg, lardons, gruyère, salad

Tartine – 21
burrata, artichoke, mortadella, balsamic, salad

Mushroom Tart – 20 
puff pastry, mixed local mushrooms, salad
add poached egg – 3

Croque Monsieur – 19
gruyère, black forest ham, mornay sauce, salad
add an egg to make it a madame – 3

Salmon – 30 
charred corn, swiss chard, fennel,
beurre noisette

make a combo with a cup of soup – 4