



LUNCH MENU

Monday to Friday
Open – 3PM

— SOUP AND SALADS —

Soup of the Day – 12
served with baguette

Chicken Caesar – 22
chicken breast, romaine,
anchovy dressing, parmesan,
croutons

Autumn – 19
black kale, delicata squash,
cranberry, pumpkin seed,
yoghurt dressing
add haloumi – 4

Niçoise – 28
ahi tuna, green bean,
black olive, soft-boiled
egg, fingerling potato,
vinaigrette

— PASTA —

gluten-free pasta available

Truffle “Mac & Cheese” – 23
rigatini, truffle paste,
black forest ham, gruyère

Carbonara – 25
rigatoni, guanciale,
pecorino romano

Gnocchi al Pomodoro – 27
tomato & basil sauce,
cherry & sundried tomato,
burrata

— MAINS —

Quiche Lorraine – 18
egg, lardons, gruyère, salad

Tartine – 20
whipped goat cheese, prosciutto,
fig & balsamic jam, sourdough & salad

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

Mushroom Tart – 21
puff pastry, mixed local mushrooms, salad
add poached egg – 3

Sablefish – 30
celeriac, black kale, chive oil

make a combo with a cup of soup – 5