

Lunch Menu

Starters

Sourdough bread, tomato salsa, chili butter 18

Yarokale' salad, endive, saffron pears, white balsamic vinaigrette 68

Caesar salad, croutons, anchovies, Parmesan 66

Stracciatella, hot pepper vinaigrette, Marcona almonds, za'atar 58

White corn, brown butter, Comté, chives 56

Ceviche tabbouleh, garden herbs, pine nuts, yogurt-tahini 86

Beef kubania, tomato vinaigrette, Greek yogurt, za'atar leaves 88

Fried red mullet, tomato salsa, cilantro aioli 88

Main Course

Corn agnolotti, corn beurre blanc, pistachio, cilantro oil 88

Potato gnocchi, Parmesan cream, oregano leaves 82

Mashyas burger, brioche, caramelized onion, Laliq, cilantro aioli 96

Schnitzel, mashed potatoes, cilantro aioli 86

Served with a green salad / green beans

Sea bass fillet, green vegetables in lemon butter 168

White fish kebab, tomato stew, crème fraîche 166

Butcher's cut skewer (200g), demi-glace, potato chips 148

Entrecôte (300g), campfire-style potato, demi-glace 198

Sirloin (250g), potato chips, peppercorn sauce 172

Served with sourdough bread, Yarokale' salad / Caesar salad / Stracciatella / White corn