

## STARTERS: SHARING IS CARING

<b>GUACAMOLE &amp; CHIPS TORTILLAS</b> ★ <b>VEGAN &amp; GLUTEN FREE</b> _____	14
Avocado, lime, pico de gallo, coriander	
<b>SPRING ROLLS</b> <b>VEGAN &amp; GLUTEN FREE</b> _____	16
Sweet chili sauce	
<b>YELLOWTAIL AGUACHILE</b> <b>GLUTEN FREE</b> _____	24
Hibiscus, pomegranate, mint, crispy tortillas	
<b>SALMON TATAKI</b> ★ <b>GLUTEN FREE</b> _____	23
Wakame seaweed, mild mustard, pickles	
<b>BRUSCHETTA</b> _____	23
Pastrami, green asparagus, olives, burrata, whole grain bread, basil pesto	
<b>GYOZA</b> _____	21
Beef, vegetables, kombu seaweed broth, enoki mushrooms	
<b>LOBSTER ROLL</b> _____	29
Toasted brioche bun, lobster, herb mayonnaise, lime	

## BETWEEN BOTH

<b>«CAESAR» SALAD</b> _____	25
Romaine, croutons, crispy chicken fillet, Vieux Rodez cheese, Caesar sauce	
<b>RED QUINOA</b> ★ <b>VEGAN &amp; GLUTEN FREE</b> _____	24
Grapefruit, pomegranate, avocado, cucumber, mango, red onion, orange vinaigrette	
<b>HAWAIIAN-STYLE POKÉ</b> <b>GLUTEN FREE</b> _____	29
Shrimp, vinegared rice, carrots, edamame, soybean sprouts, pak choi, sesame, coriander, peanuts, pomegranate, red cabbage, spicy satay sauce	
<b>WEST COAST BOWL</b> <b>GLUTEN FREE</b> _____	27
Romaine, arugula, hard-boiled egg, tuna belly, black olives, vitello sauce, cauliflower pickles	

## MAIN COURSES

<b>MAC &amp; CHEESE</b> ★ _____	24
Macaroni, caramelized onions, cheddar, Comté cheese, herb breadcrumbs	
<b>CALI CATCH</b> <b>GLUTEN FREE</b> _____	34
Sea bass fillet, chimichurri, grilled pak choi	
<b>ASPARAGUS &amp; PISTACHIO TAGLIATELLES</b> _____	26
Freshly cooked tagliatelles, green asparagus, pistachio pesto, Burrata	
<b>FRIED CHICKEN</b> ★ _____	29
Crispy chicken supreme, curry, pico de gallo, sweet gochujang	
<b>BEEF TACOS</b> <b>GLUTEN FREE</b> _____	29
Corn tortillas, sautéed beef, paprika, cumin, onion, coriander, melted cheddar	
<b>RAMEN</b> _____	26
Wheat noodles, kombu seaweed & miso dashi, pak choi, carrots, bean sprouts, mushrooms	
<b>SMASH BURGER</b> _____	29
French beef, Monterey jack, fried onions, riquette, cucumber pickles, mayonnaise, ketchup Served with french fries <i>With bacon</i> _____ +2	
<b>BEEF ASADA</b> <b>GLUTEN FREE</b> _____	39
Angus beef picanha, carrot salsa, pickles, and fried Padrón peppers	
<b>SPICY TUNA</b> _____	34
Grilled tuna, kimchi, togarashi	

## SIDES

MINI MAC & CHEESE

FRENCH FRIES ÉVIDEMMENT! GLUTEN FREE

GREEN SALAD, TOASTED PEPITAS VEGAN & GLUTEN FREE

ROASTED CARROTS, CUMIN, CORIANDER VEGAN & GLUTEN FREE

GRILLED LEEKS VEGAN & GLUTEN FREE

9

## WORK & LUNCH

MONDAY TO FRIDAY  
LUNCH ONLY  
EXCLUDING PUBLIC HOLIDAYS

STARTER,  
MAIN OR SALAD  
COFFEE & FILTERED WATER

48

*To choose among the dishes  
mentioned with the ★ sign.*

*Drink not included.*

## GUILTY PLEASURES

CHEESECAKE \_\_\_\_\_ 12  
Pistachio praline

LEMON PIE \_\_\_\_\_ 12  
Lemon tart, crunchy meringue

BROWNIE \_\_\_\_\_ 12  
Vanilla ice cream, caramel sauce

SUNDAE XL-ICIOUS \_\_\_\_\_ 12  
Vanilla ice cream, cookie crumbles, caramel, banana,  
whipped cream

FRUITY VIBE VEGAN & GLUTEN FRE \_\_\_\_\_ 12  
Seasonal fruits selection

COFFEE & SWEETS \_\_\_\_\_ 12

## TAKE AWAY

COOKIE FOR AFTERNOON \_\_\_\_\_ 6  
Chocolate, hazelnut



OUR "HOMEMADE" DISHES ARE PREPARED ON-SITE USING RAW INGREDIENTS.  
ALL OUR MEATS ARE OF FRENCH ORIGIN, BORN, RAISED, AND SLAUGHTERED IN FRANCE.  
GLUTEN-FREE BREAD AVAILABLE UPON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.  
PRICES ARE IN EUROS, INCLUDING VAT.