



**GUACAMOLE** <sup>10</sup> VEGAN  
**TRUFFLE LOVERS** <sup>28</sup>  
**FALAFELS** <sup>12</sup>

## TO START

- SCALLOP AGUACHILE** \_\_\_\_\_ 23  
 Burnt clementine and chipotle, radish, coriander
- BEEF TATAKI** ★ \_\_\_\_\_ 24  
 Thin slices of rump steak, purple shiso, daikon, puffed rice, cebettes, peanut-ginger vinaigrette
- GREEN CURRY SOUP** ★ VEGAN \_\_\_\_\_ 16  
 Coconut milk, green veggies, lemongrass, galanga, kaffir leaves
- BURRATA GRILLED MUSHROOMS** ★ \_\_\_\_\_ 24  
 Burrata from Rambouillet, mushrooms of the moment, pumpkin, pumpkin and burnt shallot condiment

## SIDES

**FRENCH FRIES OF COURSE !  
 MINI MAC & CHEESE,  
 VEGGIE ! VEGGIE ! VEGGIE !**

7

### BUSINESS LUNCH

**STARTER, MAIN COURSE,  
 & COFFEE**

39

*To choose among the dishes mentioned with  
 the ★ sign. Drinks are not included.*

## MAIN COURSES

- FRIED CHICKEN** ★ \_\_\_\_\_ 24  
 Crispy chicken supreme, grilled bok choy, kimchi, gochujang mayo
- GRILLED FISH TACOS** ★ \_\_\_\_\_ 29  
 Flour tortillas, grilled fish as available, pico de gallo, red cabbage pickles, avocado cream, fresh chilli, coriander
- SAN FRANCISCO CIOPPINO** \_\_\_\_\_ 39  
 Langoustine, meagre, seasonal shellfish, chorizo, chestnut pickles, garlic bread
- MONTECITO BURGER** \_\_\_\_\_ 28  
 Beef from Aubrac, bacon, pickles, aged French cheddar, relish sauce
- SOBA** VEGAN \_\_\_\_\_ 24  
 Buckwheat pasta, mushroom and ginger dashi, purple cauliflower, red meat radish, purple shiso, dulce condiment, togarashi sobacha
- «L.A.» **COBB SALAD** \_\_\_\_\_ 29  
 Tetragona, endives, chicken supreme, soft-boiled egg, avocado, crispy bacon, cauliflower pickles, red onions, Roquefort crumble, ranch dressing
- «CAESAR» **SALAD** \_\_\_\_\_ 23  
 Romaine, kale, chioggia salad, croutons, grated aged Rodez cheese, caesar sauce  
 With chicken supreme ★ \_\_\_\_\_ +4

## GUILTY PLEASURE

- SPECIAL OF THE DAY FROM « BELLES ENVIES »** \_\_\_\_\_ 14
- CHEESECAKE** \_\_\_\_\_ 12
- SUN' BROWN** \_\_\_\_\_ 12  
 Caramel sauce, vanilla ice-cream



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.  
 GLUTEN FREE BREADS ARE AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.  
 ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.  
 NET PRICE IN EURO, VAT INCLUDED.