

LUNCH MENU

STARTER & MAIN OR MAIN & DESSERT / 21,5
STARTER, MAIN & DESSERT / 24
ON THE GO / 13,5
BREAD SUPPLEMENT / 1.5

ALMUQBILAT / STARTERS

Roasted Hasselback beet with pomegranate molasses*
Sicily lemon labneh
ginger virgin, mint, pomegranate / 9,5

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Butternut soup, roasted butternut
roasted chickpeas, tahini*
hazelnut and Piedmont nuts oil / 9,5

TABAQ / MAINS

Provencal stew tajine style, grilled new potatoes
with zaatar*, carrot and orange mousseline
turnip pickles, fennel seed granola
coriander / 14,5

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Green Shakshuka*: 'parfait' egg*, stracciatella
sweet onion and citrus confit, parsley pesto
capers, crispy brick, fresh herbs, sesame and nigella* / 14,5

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BISUREA / ON THE GO
(OFF FORMULA)

STUFFED FOCACCIA

Lemon ricotta*, anchovies
red cabbage confit, treviso*, dill
lemon confit, Kalamata olives, Shichimi spices / 13,5

ALSUKAR / DESSERT

semolina cake with almonds, honey and orange blossom
creamy & candied blood orange, Timut pepper
citrus gomasio*, shiso* / 9,5

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Pistachio & rose tiramisu
chickpea flour cookie
mascarpone cream & pistachio halva* / 9,5

DINNER MENU

WE RECOMMEND 2 OR 3 MEZZE PER PERSON

Sicilian olives marinated in citrus peel & spices / 4 4

Roasted Hasselback beet with pomegranate molasses*
Sicily lemon labneh, ginger virgin, mint, pomegranate / 9.5

Butternut soup, roasted butternut, roasted chickpeas, tahini*
hazelnut and Piedmont nuts oil / 9.5

Braised Osso Bucco* with spices, creamy Turkish yogurt
citrus grémolata*, currants, sumac*, mint & lemon balm
Sichuan pepper / 16

Fish Involtini* stuffed with nuts & herbs
turmeric smoked ribot* milk, tangerine confit
roasted chickpeas, pistachios, pine nuts, almonds
mustard pickles, lovage oil / 16

Mushroom shawarma with lemon confit & smoked paprika
peanut hummus, parsley pesto, tahini*, Lebanese pickles
red onions / 13

Creamy gorgonzola AOP (Lombardy), current chosen jam
young shoots / 10,5

DESSERTS

Semolina cake with almonds, honey and orange blossom
creamy & candied blood orange, Timut pepper, citrus gomasio*
shiso* / 9.5

Pistachio & rose tiramisu, chickpea flour cookie
mascarpone cream & pistachio halva* / 9.5

LUNCH :

Molasse: unrefined cane sugar.

Tahini: sesame cream used in oriental cooking.

zaatar: mix of spices and aromatics.

Shakshuka: mix of spices and aromatics.

'Parfait' egg: cooked in its shell at low temperature.

Nigella: herbaceous plant.

Ricotta: Italian fresh cheese.

Triviso: type of salad (lettuce or arugula family).

Gomasio: condiment composed of a mixture of toasted sesame and sea salt.

Shiso: Food, aromatic, medicinal and ornamental plant native to Japan.

Halva: pastry composition.

DINNER

Molasse: unrefined cane sugar.

Tahini: sesame cream used in oriental cooking.

Ossobuco: traditional Milanese dish.

Gremolata: Italian parsley - zest, oil and parsley.

Sumac: condiment obtained from dried berries.

Involtini: emblematic Italian dish - rolls.

Ribot milk: Breton culinary specialty - fermented milk made from cow's milk.

Gomasio: condiment composed of a mixture of toasted sesame and sea salt.

Shiso: Food, aromatic, medicinal and ornamental plant native to Japan.

Halva: pastry composition.

