

LUNCH

starter & main or main & dessert **24-**
starter, main or on-the-go & dessert **26,5-**
bread supplement **1,5-**

ALMUQBILAT / STARTERS 10 –

Panzanella, tuna confit, tomatoes, cucumber, yellow melon, red onion pickles, basil, croutons, nigella

Braised & raw fennel, pears, scamorza, salmoriglio, hazelnut dukkha

TABAQ / MAIN 16 –

Fish of the day, mother-of-pearl sauce, muhammara, Tarbais bean salad, sweet peppers, fresh herbs, dried apricots, apricot harissa, smoked walnut oil, shiso

Aubergine alla parmigiana, pistacchio pesto, parmesan cream, fried capers, green oil

BISUREA / ON-THE-GO 14 –

Panini, flamed mackerel, carrots, radishes, cucumber, smoked mayo colatura, capers, fresh herbs, mustard seed pickles

ALSUKAR / DESSERT 10 –

Orange blossom tiramisu, Timut pepper, lemon, Piemont hazelnut grué

Chickpea flour & savory tartlet, almond & vanilla cream, vine peach, olive oil sorbet

DINER

'mezze à la carte' for sharing
bread supplement 1,5-

Panzanella, tuna confit, tomatoes, cucumber, yellow melon, red onion pickles basil, croutons, nigella	10
Braised & raw fennel, pears, scamorza, salmoriglio, hazelnut dukkha	10
Gravelax of beef nuts, beet, labneh, plum shiso, black garlic toum, sumac fried rosemary, Nora pepper	16
Mackerel alla Puttanesca, red fruits, vinegar & raspberry gel, pine nuts bronze fennel, lemon zest	16
Aubergine alla parmigiana, pistacchio pesto, parmesan cream fried capers, green oil	14
Roasted figs with gorgonzola & rosemary syrup, lime sage smoked fleur de sel, peanuts, zaatar	13,5
Orange blossom tiramisu, Timut pepper, lemon, Piemont hazelnut gru�	10
Chickpea flour & savory tartlet, almond & vanilla cream vine peach, olive oil sorbet	10

DRINKS

HOT DRINKS –

Espresso	2	Macchiato	2,5	Shaked	+1,5
Elongated coffee	2,5	Cappuccino	4	Non-dairy milk	1
Double coffee	4	Latte	5	Mint and lemon water	5
Decaf	2,5	Matcha	5		
Elongated decaf	3	Chai	5		

COLD DRINKS –

Coke	4	Vals	6	Pressed fresh lemon	5
Coke zero	4	Orezza	7	Hibiscus lemonade	5
Perrier	4	Pressed orange	5	Iced tea	5

BEERS&co –

Superbock (25cl blond beer)	5	Moretti (33cl blond beer)	6
white Martini with lime slide	7	Raki	6
<u>Cyclik beer farm</u> (75cl beers for sharing):			
- Xinoxano (white sour)	22		
- Volta (black tea based blond)	23		
- Beets (beetroot sour)	25		

COCKTAILS –

Limoncello spritz	9	Gin tonic	9	Moscow mule	9
Pomegranate spritz	9	Campari tonic	8	London mule	9
Campari spritz	9	Pimm's tonic	8	Jamaican mule	9
Negroni	9	'Madeleine'	8	Chartreuse mule	10
Caipirinha	9	Daikiri	9		
Suze tonic	8	Margherita	9		

WINE

RED —

- Naoussa, jeunes vignes, thymiopoulos tsivolas, Macédoine
aop xinomavro 2021 41
- Beaujolais, pierre cotton, beaujolais village Gamay 2021 47
- Rouge de saint hippolyte, mullër koeberle, Alsace
pinot noir vieilles vignes 2019 45
- L'affreux jojo, goeffrey de nouël, Loire
vdf cabernet franc, cot 2021 35
- Vin de pétanque, mas de libian, Ardèche
vdf mourvèdre, syrah, grenache noir 2021 34

ROSE —

- Le rosé du matin, domaine des canailles, Beaujolais
vdf gamay 2021 47
- Le rosé du coucou, domaine crève coeur, Rhône
aop côte du Rhône, grenache 2021 33

WHITE & MACERATION WHITE —

- Burgreben, mullër koeberle, Alsace
riesling sec 2021 40

Les agudes, mas des périé, Cahors 38
vdf chardonnay, sauvignon blanc, sauvignon gris

En surface, le temps des reveurs, Var 45
vdf carignan blanc 2022

Petit boulay, domaine les pierres écrites, Loire 40
montlouis sur loire, chenin 2022

Singulier, domaine du rêveur, Alsace 55
aac riesling, pinot 2021

SPARKLING WINES –

Strange love, alvaro gonzales marcos, Catalogne 40
parellada, maceration

Joannizza, furlani, Italy 42
joannizza, it vino de tavola, blanc

Quetsches alors !, domaine achillée, Alsace 28
quetsches, riesling, hybride 2021

Cosmic vitalita, vinyaters, Catalogne 44
parellada, muscat d'alexandrie 2021, blanc