



# OUR LUNCH FORMULAS

Valid from Monday to Friday and during school holidays (excluding weekends and public holidays).

**STARTER + MAIN COURSE OR MAIN COURSE + DESSERT** **24€**

**STARTER + MAIN COURSE + DESSERT** **28€**

*It is not possible to pay for lunch using the Sunday QR code. Payment at the bar only.*

## STARTERS

**Carpaccio of hake with passion fruit**

**Prawn and scallop cassalette, with coconut milk**

**Beetroot and feta gazpacho, crispy finger**

## MAIN COURSE

**Vegan chili,**  
rice, guacamole, tomatoes, kidney beans, peppers, corn

**Tataki de bœuf,**  
wok of vegetables and ginger marinade

**Sea bass fillet,**  
sauce vierge and home-made mashed potatoes

## DESSERTS

**Plate of Brie de Meaux,** mesclun salad

**Traditional homemade chocolate mousse**

**Tiramisu with roasted pineapple**

*Extra charge for accompanying persons: €5*

Mesclun salad, Thai rice, home-made mashed potatoes, vegetable wok, Chips

## KID MENU UP TO 11 YEARS 12€

Choice of dish

**Nuggets and chips**

**Italian-style gnocchi**

Dessert of your choice

**Chocolate mousse  
homemade tradition**

**Confetti's push-  
push ice cream**

Choice of beverage

**Orange juice**

**Water syrup**

**Diabolo**

*Extra charge for accompanying persons: €5*

Mesclun salad, Thai rice, home-made mashed potatoes, vegetable wok, Chips

## BRUNCH EVERY SUNDAY / ON RESERVATION FROM 12 NOON ONWARDS

Glass of prosecco or welcome cocktail, wine and coffee included

Savoury continental buffet, a selection of our Chef's homemade dishes & salad bar.  
salad bar. Sweet buffet, homemade desserts, wine and coffee included

**49€ - adult**

**24€ - child from 6 to 11 years**

**12€ - child from 3 to 5 years**

Find out more about our brunch

