

◆ CULINAIRE ◆ BAZAAR

QUALITY PRODUCT, ORIGIN, RESPECT

MARKET MENU

EXCLUSIVELY FOR LUNCH, FROM MONDAY TO FRIDAY, UPON AVAILABILITY

MAIN COURSE OF THE DAY — 19

MAIN COURSE OF THE DAY & PASTRY — 25

TO START

ORGANIC IRISH BLACK ANGUS BEEF CARPACCIO — 16
BASIL / ARTICHOKE / PARMIGIANO REGGIANO

DUCK MAGRET TARTARE — 14
APPLE / PINE SEEDS

FOCACCIA & HADDOCK — 13
AVOCADO / GRANNY-SMITH APPLE / RED ONIONS

IGP ORGANIC WHITE ASPARAGUS — 16
POACHED EGG / HOLLANDAISE SAUCE / SUMMER TRUFFLE

ANDALUSIAN GAZPACHO — 12
SAINTE-MAURE-DE-TOURAINNE / BREADSTICK

TO CONTINUE

SPANISH RACK OF PORK — 26
CORN / SPICES

CHICKEN FROM ALICE'S FARM — 24
CELERY / SHIITAKE MUSHROOMS / PEANUTS

RIGATONIS "GIUSEPPE COCO" — 20
MOREL MUSHROOMS / GREEN ASPARAGUS / PECORINO CHEESE

YELLOW POLLACK — 25
PEAS / COURGETTE / COLONNATA BACON

SEASONAL FISHING — 24
TOMATOES / OLIVES / BASIL

OUR JOSPER-COOKED COURSES

COMBINATION BETWEEN BARBECUE LIGHT SMOKE &
HIGH-END OVEN PERFECT COOKING

ORGANIC IRISH BLACK ANGUS ENTRECÔTE (250G) — 38
GNOCCHIS GRATIN / MESCLUN SALAD / BÉARNAISE SAUCE

BUTCHER'S CHOICE — 24
GNOCCHIS GRATIN / MESCLUN SALAD / BÉARNAISE SAUCE

🌱 MOZAMBIQUE OCTOPUS (250G) — 29
COMBAWA LIME / ORGANIC CAMARGUE RICE

WILD GAMBAS FROM SENEGAL — 40
CITRUS / AVOCADO / BASMATI RICE / PINEAPPLE

VEGGIE CORNER

ABSENCE OF ANY INGREDIENTS OF ANIMAL ORIGIN

🌱🌱 ORGANIC HEALTHY LIFE BOWL — 18 (S) / 22 (L)
DRY BEANS / BELUGA LENTILS / VARIOUS SHOOTS / BERRIES /
SEASONAL FRUITS & VEGETABLES

🌱 FREGOLA — 20
SPRING VEGETABLES / SOY SAUCE

🌱 ORGANIC VEGGIE CHEESEBURGER — 22
CORAL LENTILS / BLACK BEANS / ORGANIC VEGAN CHEESE /
FRIES / MESCLUN SALAD

TO FINISH

CHEESE OF THE DAY — 10
SERVED WITH MESCLUN SALAD

HOMEMADE PASTRIES — 12
TO CHOOSE FROM OUR CURRENT SWEET SELECTION



A. Willaume

EXECUTIVE CHEF
"COMMITTED TO EXCELLENCE"

🌱 VEGAN RECIPE

🌱 ANTI JET LAG PROGRAM

PLEASE LET US KNOW YOUR FOOD RESTRICTIONS/ALLERGIES
ALL OUR MEAT COMES FROM THE EUROPEAN UNION
ALL PRICES INCLUDED VAT & SERVICE CHARGE