



QUE SERA SYRAH

LUNCH TABLE D'HÔTE

MONDAY TO FRIDAY BETWEEN 11AM AND 2:30PM

APPETIZER

SOUP OF THE DAY

GREEN SALAD **VG** **SG**

Watermelon radish, cucumber, chef's dressing



+

MAIN COURSE

FOCACCIA SANDWICH 20

RISOTTO OF THE MOMENT 32

CATCH OF THE DAY 36

SMOKED SALMON TAGLIATELLE 36

Lemon and dill cream, capers

CAVATELLI **VG** 30

Romesco sauce, feta, herbs

+

DESSERT +10

Lime-coconut · Chou · Raspberry-Bell pepper

+



GLASS OF WINE/BEER +6

Selection of the moment

LUNCH

MENU

AVAILABLE WEEKDAYS FROM 11AM TO 2:30PM



WHILE YOU WAIT...

ROCKEFELLER OYSTERS • 2 / 4 / 6 **SG** 6 - 10 - 14
Mornay sauce, louis d'or cheese

OLIVES **VL** **SG** 6
Mix of olives

HOMEMADE FOCACCIA **VG** 6
Whipped butter of the moment

GREEN SALAD **VG** **SG** 7
Watermelon radish, cucumber, chef's dressing

POTATO WEDGES **VG** **SG** 8
Black garlic and miso mayo

SNAILS BRIOCHE 10
Black garlic butter

CHEESE & CHARCUTERIE BOARD 38
Pickles, olives, croutons

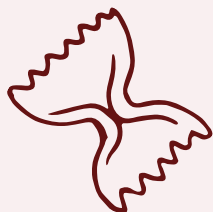
RAW BAR

OYSTERS ON THE SHELL • 6 / 12 / 24 **SG** 14 - 24 - 45
House mignonnettes

TUNA TARTARE 26
Raspberry yogurt, roasted red bell peppers, feta, herbs, buckwheat

VENISON TARTARE 26
Heirloom tomatoes, chimichurri, greek yogurt, capers, almonds

LAND AND SEA PLATTER 60
Fresh oysters, tuna tartare, venison tartare, catch of the day



TAPAS TO SHARE... OR NOT

BURRATINA 26
Onion purée, proscuitto, roasted pearl onions, multigrain bread

ZUCCHINI AND BELL PEPPER HUMMUS **VG** 18
Grilled bell peppers and zucchini, halloumi, almond dukkah, naan bread

PANZANELLA **VG** 16
Heirloom tomatoes, focaccia croutons, cucumber, chimichurri, caramelized onions
Extras : Chicken breast (+10) / Burrata (+12)

TUNA TATAKI **SG** 20
Radish and butter purée, marinated onion gel, almond, pink peppercorn and hibiscus crust, jerusalem artichoke chips

CONFIT LEEKS **VG** 14
Whipped ricotta and herbs, marinated onions, fried leeks

SALMON GRAVLAX 16
Shallot cream, mustard seeds, marinated onion gel, croutons

GRILLED CUCUMBER SALAD **VG** 18
Camelina and sumac greek yogurt, mint, chili crisp, naan bread

SHRIMP ROLL 24
Brioche bun, strawberry, rhubarb, sea asparagus, shrimp chips

SMOKED SALMON TAGLIATELLE 32
Lemon and dill cream, capers

CAVATELLI **VG** 26
Romesco sauce, feta, herbs

CATCH OF THE DAY 32

RISOTTO OF THE MOMENT 28

FOCACCIA SANDWICHES

 16

- Salmon gravlax, whipped ricotta and herbs, pickled onions, arugula
- Grilled tempeh, halloumi, bell pepper and zucchini sauce, arugula **VG**
- Gaspior porchetta, artichoke hearts, onion purée, arugula

VG VEGETARIAN

VL VEGAN

SG GLUTEN FREE

Please advise us about any allergies or food restrictions so we can better serve you.