



## CHEF'S LUNCH



18,00

### VARIOUS FILLED SANDWICHES

with beef carpaccio,  
hummus, pulled salmon,  
young cheese, avocado, and a  
sandwich with a croquette per person.

**EXPANDABLE WITH +4,00**  
a small cup of soup

joie de vivre

 vegan -  vega

Our dishes may contain allergens. Ask for details.

# À LA CARTE LUNCH MENU

## SCRAMBLED EGGS

with smoked salmon *10,50*  
or bacon and bread *8,50*

## CROQUETTES

with bread or fries *10,50 / 12,50*

## HUMMUS SANDWICH

with mesclun, roasted pumpkin,  
bell pepper, and cashews *10,50*

## CARPACCIO SANDWICH

with Parmesan cheese, bacon, pine nuts, arugula,  
and truffle mayonnaise *13,50*

## WINTER VEGETABLE SALAD



with chestnuts, goat cheese, and walnuts *15,50*

## TUNA SALAD

with marinated tuna, bean sprouts,  
wasabi mayonnaise, and cucumber *19,50*

## MUSHROOM SOUP

with chanterelles and chestnut *10,50*

 vegan -  vega

Our dishes may contain allergens. Ask for details.



# LOOS LUNCH

34,50

 **MUSHROOM SOUP**  
with chanterelles and chestnut

\*\*\*



**BEEF BAVETTE**  
with truffle jus

or

**GRILLED SEA BASS**  
with shrimp bisque sauce  
and vermouth

\*\*\*

**COFFEE**  
with chocolate truffles

 vegan -  vega

Our dishes may contain allergens. Ask for details.

# CHOICE MENU

47,50

---

## STARTERS

---

### SALMON TARTARE

on homemade kimchi with cucumber ribbons  
and sesame mayonnaise

### BEEF CARPACCIO

with Parmesan cheese, bacon, pine nuts, arugula,  
and truffle mayonnaise

### BEETROOT CARPACCIO

with avocado, Taggiasche olives, arugula,  
cashews, and olive oil

---

## MAIN COURSES

---

### GRILLED SEA BASS FILLET

with shrimp bisque sauce and vermouth

### BEEF BAVETTE

with truffle jus

### VEGETARIAN QUICHE

with leeks, white onion, and Gruyère

---

## DESSERT

---

### LEMON CHEESECAKE



with almond and Oreo crumble, caramel ice  
cream, and orange sauce

### COUPE LOOS

with artisanal ice cream, fruit, and whipped  
cream

without starter 35,50

without dessert 39,50

 VEGAN -  VEGA

*Our dishes may contain allergens. Please inquire for details.*