

GROUP MENU LUNCH

GRAND • CAFÉ • RESTAURANT



CHEF'S LUNCH

18,00



ASSORTED SANDWICHES FILLED

with beef carpaccio, beetroot
compote, gravad lax, young cheese,
avocado, and a croquette sandwich per person

EXPANDABLE WITH +4,00

for a small cup of soup

joie de vivre

 vegan -  vega

Our dishes may contain allergens. Please inquire for details.



LOOS LUNCH

37,50



 **SOUP OF ROASTED BELL PEPPER**
with tomato and basil

RIBEYE
with coarse mustard sauce

or

SEABASS
with green herb vinaigrette

COFFEE
with chocolate truffels

 vegan -  vega

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À LA CARTE LUNCH MENU

SCRAMBLED EGGS

with smoked salmon *12,50*
or bacon and bread *10,50*

CROQUETTES

with bread or fries *11,50 / 13,50*

SANDWICH WITH BEETROOT COMPOTE

arugula, pumpkin, bell pepper, balsamic fig syrup,
and smoked almond crumble *13,50*

 Burrata +3

SANDWICH WITH CARPACCIO

Parmesan cheese, bacon bits, pine nuts, arugula,
and truffle mayonnaise *14,50*

SUMMER SALAD



with lentils, little gem lettuce, sweet potato,
cauliflower pickles, celery, cucumber,
goat cheese, and raspberry dressing *17,50*

TUNA SALAD

with marinated tuna, bean sprouts,
wasabi mayonnaise, and cucumber *21,50*

SOUP OF ROASTED BELL PEPPER

with tomato and basil *10,50*

 vegan -  vega

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SET MENU

49,50

STARTERS

GRAVAD LAX

salmon marinated with dill and mustard,
fresh salad, crème fraîche, and lemon

BEEF CARPACCIO

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

GOAT CHEESE SALAD

little gem lettuce, lentils, sweet
potato, and raspberry dressing

MAIN COURSES

SEABASS FILLET

with summer vegetables and green
herb vinaigrette

GRILLED BEEF RIBEYE

mixed vegetables, roasted
baby potatoes, and coarse mustard sauce

VEGETARIAN QUICHE

with fresh vegetables and cheese, served with
salad

DESSERTS

CHOCOLATE AND NUT BROWNIE



vanilla ice cream, caramel sauce, and
sugared almond flakes

COUPE LOOS

with artisanal ice cream, fruit,
whipped cream, and cookie crumble

without starter 37.50

without dessert 41.50

 vegan -  vega

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