

# WEEKLY LUNCH

## SLOW COOKED LAMB BRISKET 175

Polenta - parsley emulsion - pickled endive

## STEAMED SEITH 175

Jerusalem artichoke - black cabbage - cabbage reduction

## SALT-BAKED BEETS 165

Truffle - pepper butter - celeriac purée

## STARTERS

### FRIED BROCCOLI

Lemon - parmesan

65

### BEEF TARTARE

Shallots marmelade - veal reduction - crispy onion

125

## MAINS

### GRILLED SIRLOIN

Fries - cafe de paris - baby gem sallad

225

### AT SIX SALAD

63° egg - dried tomatoes - sourdough croutons - mustard vinaigrette

With avocado

With chicken & bacon

165

205

## DESSERTS

### CHOCOLATE CREAM BRULÉE

105

### TRUFFLES

45

BUSINESS LUNCH

### BEEF TATARE

Shallots marmelade - veal reduction - crispy onion

### GRILLED SIRLOIN

Fries - cafe de paris - baby gem sallad

### CHOCOLATE CREAM BRULÉE

405 PER PERSON