

BUSINESS LUNCH MENU

CHOICE OF APPETIZERS

- *Organic poached eggs with green asparagus, mousseline sauce*
 - *Prawn and avocado salad, grapefruit and cocktail sauce*
- *Homemade pork terrine with pistachio and vegetables pickles*
 - *Endive and Pear Salad with walnut and celery, mustard vinaigrette (V)*

CHOICE OF MAIN COURSES

- *Butcher's Cut Steak with Black Pepper Sauce, French Fries*
 - *Roasted guinea fowl, sweetcorn purée, charred cabbage, mustard condiment*
 - *Wild seabass with baby spinach and cauliflower purée*
 - *Pumpkin Ravioli with mushroom Fricassée, sage and comté cheese (V)*
- *Espresso or black coffee or Cappuccino* •

\$58++

Pair with a glass of wine – Red or White +\$15