

# Lunch

**TAGGAT**

CAFÉ RESTAURANT

## Menu

Creative and  
seasonal cuisine

Veal carpaccio, Tonnato sauce, Parmesan,  
Capers, Drop peppers

Cauliflower velouté, Grilled bread, Anchovies,  
Green oil

Shallot tarte tatin, Carrot puree, Glazed  
carrots, Feta 🌿

STARTERS

Pork cheek confit with beer, Leeks, Roasted  
potatoes, Cashew nuts

Breaded dogfish, Tartare sauce, Parsnip puree,  
Candied beetroot, Shiitake mushrooms

Red lentil dahl, Fried onions, Zucchini brunoise,  
Red Meat radish, Cilantro 🌿

MAINS

Gorgonzola mascarpone, Red onion confit,  
Hazelnuts, Young leaves 🌿

Savoiard biscuit, Grapes, Mascarpone cream,  
Crumble

Financier, Pear, Praline cream, Puffed  
buckwheat

DESSERTS

Meat from France  
Taxes and service included  
Allergens list upon request

**Formulas**

Sarter-Main-Dessert 33€  
Sarter-Main 29€

**Menu**

Sarter 12€  
Main 24€  
Dessert 9€