

Lunch

TAGGAT

CAFÉ RESTAURANT

Menu

Creative and
seasonal cuisine

Soft-boiled egg

Coppa, confit garlic espuma, sorrel pesto, Parmesan tuile, toasted hazelnuts

Tartlet

Tapenade, smoked burrata, anchovies, pickled radish, paprika oil

Sweet potato velouté

Coconut milk and green curry, peanut vinaigrette, black mustard pickles, fried filo pastry

Confit lamb

Puntarelle, chickpea cream with sesame and coriander, mild harissa jus, toasted almonds, garden herbs

Rosefish

Nantua sauce, lemongrass prawns, roasted beetroot, Gaïane potatoes

Braised Drôme sucrine lettuce

White sauce, lacquered oyster mushrooms, shokupan croutons, smoked fir oil

Manchego cheese

Onion confit, toasted walnuts, baby greens salad

Gingerbread french toast

Roasted apple, chai-spiced crème diplomate, cinnamon caramel

Lemon-poppy seed moelleux

Lemon curd, honeycomb, rosemary syrup

STARTERS

MAINS

DESSERTS

Meat from France
Taxes and service included
Allergens list upon request
We do not accept checks or
meal vouchers

Formulas

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

Menu

Sarter 12€
Main 24€
Dessert 8€