

# Lunch

**TAGGAT**

CAFÉ RESTAURANT

## Menu

Creative and  
seasonal cuisine

### Zucchini cream

*Iberian chorizo sauce vierge, confit garlic, burrata cream, toasted basil breadcrumbs*

### Cuttlefish in parsley butter

*Broad beans, pea cream, herb mayonnaise, pickled onions*

### Poached sucrine lettuce

*Caesar dressing, anchovies, Parmesan tuile, sourdough croutons*

### Confit chicken leg

*Green asparagus, béarnaise sauce, caramelized onions, tarragon oil*

### Seared swordfish

*Tartar sauce, split pea cream, Drôme bok choy, yakisoba sauce*

### Steamed eggplant 🌱

*Wild garlic pesto, soy-marinated eggs, baba ganoush, furi-kake, pickled enoki mushrooms*

### Cervelle de canut 🌱

*Pecan nuts, green oil, baby greens salad*

### Rhubarb

*Verbena crème diplomate, buckwheat crumble, rhubarb sorbet, rhubarb chips*

### Tiramisu cream

*Savoardi biscuit, cocoa nib and peanut praline, coffee gel*

STARTERS

MAINS

DESSERTS

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

#### Formulas

: Starter-Main-Dessert 33€  
: Starter-Main 29€

#### Menu

: Starter 12€  
: Main 24€  
: Dessert 8€