

# Lunch

**TAGGAT**

CAFÉ RESTAURANT

## Menu

Creative and  
seasonal cuisine

### Veal carpaccio

*Caper berries, Parmesan, tonnato sauce, hazelnuts, mustard pickles*

### Flame-grilled wild prawns

*Avocado cream, satay powder, maple and za'atar vinaigrette, bread tuile, pickled red onions*

### Salmorejo 🌿

*Hard-boiled egg, parsley breadcrumbs, white balsamic cream, biquinho peppercroutons*

### Pork tenderloin

*Délicatesse potatoes, ventrèche, creamy oyster mushrooms, chimichurri*

### Squid

*Squid ink cream, dried zucchini, polenta, confit onions*

### Gnocchi 🌿

*Tartufata cream, scamorza, spring onions, Swiss chard*

### Sainte-Maure cheese 📦

*Rhubarb jam, sunflower seeds, baby greens salad*

### Honey cake

*Thyme whipped cream, honey tuile, soy and honey gel, pine nuts*

### Strawberries

*Almond dacquoise, verbena crème diplomate, verbena gel, strawberry meringue*

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€