

Lunch

TAGGAT
CAFÉ RESTAURANT

Menu

Creative and
seasonal cuisine

Flame-grilled mackerel

Labneh, daikon, red chili oil, pickled onions

Poached egg

Creamy meat jus, wild mushrooms, bacon, shokupan croutons, hazelnuts

Roasted squash velouté

Buckwheat cream, pumpkin seed and black garlic condiment, butternut squash brunoise, puffed buckwheat

Guinea fowl

Hoisin and prune sauce, carrot and coconut milk cream, porcini mushroom pommes Anna, confit shallot

Isère Trout

Parsnip purée, parsley cream, nori crumble, crispy parsley

Split Pea & Spelt Risotto

Leeks, beurre blanc, confit garlic, creamy egg yolk, green herb oil

Fresh goat cheese

Rosemary honey, sunflower seeds, dill sorbet

Poached Pear

Dark chocolate namelaka, cocoa and sesame crumble, tonka bean ice cream

Peanut Cream

Breton shortbread, dulce de leche, caramelised peanuts

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€