



SPARK Lunch - Table service

All our dishes and desserts are homemade using fresh seasonal ingredients.
To ensure the highest quality, our menu may change at the last minute depending on the day's arrival.

DISHES

- Burger of the week with garnish** 24.-
Southwestern French burger : duck confit, caramelized onions, peppercorn sauce
- The vegetarian**  25.-
Pumpkin agnolotti, butternut squash wedges and chestnuts
- Salad of the Week** 22.-
Sweet potato salad, spring onions, cashew nuts and prawns, Savora mustard sauce
- Margherita pizza**  17.50
Tomatoes, mozzarella, basil, olives and pesto
- Pizza of the week** 24.-
Three cheeses : blue cheese, goat's cheese, mozzarella and olives
- Chef Alain's Homemade Dessert Trolley** 3.- to 6.-
At least 6 dessert options available each day

TODAY'S MENU

- Main course 25.-
Starter + Main course **or** Main course + Dessert 35.-
Starter + Main course + Dessert 40.-

Monday 26	Tuesday 27	Wednesday 28	Thursday 29	Friday 30
Beef carpaccio Rocket and Parmesan	Creamy squash and red kuri squash soup Chestnut pieces	Endive tarte Tatin Goat cheese and honey	Pan-seared foie gras Sautéed apple	Finely grated carrot salad Vegetable pakora Mustard sauce Fresh herbs
Cannelloni Spinach and ricotta Grana Padano	Rib of beef Red wine sauce Shoestring fries Salsify in jus	Rack of lamb Rosemary jus Pommes Anna Autumn vegetables	Glazed pork chop (<i>Famille Chapuis</i>) Creamy vegetable risotto	Two-salmon tartare Lime and fennel Homemade fries Green salad



B O N A P P É T I T

