

# Lounge Menu

OCEAN TROUT RILLETES WITH PICKLED ONION AND COURSE MUSTARD.....	9
TRUFFLED CRÊPE WITH JAMBON ROYAL, BRIE DE MEAUX AND SLOW-COOKED EGG YOLK .....	10
FRENCH FRIES WITH CURRY BÉARNAISE & KETCHUP .....	7
GRILLED FLATBREAD WITH PORCINI MUSHROOMS AND TRECCIONE .....	12
SELECTION OF IMPORTED ARTISAN CHEESES .....	15
ASSORTMENT OF ARTISANAL CURED MEATS, SALUMI AND HOUSE-MADE PATÉ .....	14
GRILLED BREAD WITH FOIE GRAS & BITTER ORANGE MARMALADE .....	11
HOUSE-MADE POTATO CHIPS ROSEMARY & GARLIC CURRY TRUFFLE .....	5
PAPPARDELLE WITH RABBIT BOLOGNESE AND PORCINI .....	12
POLENTA-CRUSTED PRAWNS WITH MUSTARD REMOULADE .....	12
GRILLED LAMB BURGERS WITH MINT YOGURT AND HOT PEPPER .....	9

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