

KITCHEN & BAR

AT COURTYARD

Chef Pascal Rataud and his brigade created this menu using fresh herbs from our rooftop garden

TODAY'S ITINERARY

From Monday to Friday - Noon to 3:00 pm

Starter of the Day

9 €

Main of the Day

23 €

Dessert of the Day

9 €

THE ROAD TO SHARING

	<u>Small / Large</u>
French Fries	5 € / 10 €
Charcuterie Board	10 € / 19 €
Cheese Board	10 € / 19 €
Cheese and Charcuterie Board	10 € / 19 €
Soup of the Moment	11 €
Lebanese Platter ●	14 €
<i>Hummus, Muhammara, Stuffed Grape Leaves and Mint Yogurt</i>	

COLORFUL JOURNEY

CAESAR SALAD - YOUR CHOICE _____	20 €
<i>Crispy Chicken Breast or Seared Prawns Cherry Tomatoes, Parmesan Shavings, Garlic Croutons, Quail Eggs, Caesar Dressing</i>	
VEGAN SALD ● _____	18 €
<i>Chickpeas, Romaine Lettuce, Cucumbers, Bell Peppers, Sesame Seeds, Cherry Tomatoes, Red Onions, Lemon Basil Oil</i>	

THE CHEF'S SIGNATURES

VEAL QUASI * _____	29 €
<i>Marinated with Zaatar Spices, Lemon & Sumac Labneh, Zaatar-Roasted Cauliflower, Chickpea Fries</i>	
PAN-SEARED COD _____	27 €
<i>Mashed Potatoes with Olive Oil & Herbs, Caraway & Pastis Confit Fennel, Crunchy Fennel, Caraway & Lime Beurre Blanc</i>	
BRAISED BEEF CHUCK _____	26 €
<i>Slow-Cooked 6 Hours in Red Wine, Mashed Potatoes</i>	
GUINEA FOWL SUPRÊME _____	26 €
<i>Clove, Nutmeg, Cinnamon, Carrot Purée, Honey & Cumin Roasted Carrots, Carrot Chips, Poultry Jus with Tahini</i>	
GRILLED SALMON * _____	26 €
<i>Butternut & Ginger Cream, Puy Green Lentils with Preserved Lemon, Mint Yogurt Sauce</i>	
SEASONAL VEGETABLE RISOTTO ● _____	23 €
VEGETARIAN OPTION * _____	25 €
<i>Veal Quasi or Grilled Salmon Replaced with Grilled Halloumi</i>	

THE TOASTED WAGON

Served with Homemade Fries or Sweet Potato Fries and Mixed Greens

BURGERS - YOUR CHOICE _____	23 €
<i>Beef Patty & Smoked Bacon or Crispy Chicken & Smoked Bacon or Homemade Chickpea Patty ● Romaine Lettuce, Tomatoes, Onions, Cheddar Cheese, Pickles, Homemade Burger Sauce</i>	
CLUB SANDWICH - YOUR CHOICE _____	21 €
<i>Roasted Turkey & Smoked Bacon or Vegetarian ● Romaine Lettuce, Red Onions, Tomatoes, Mayonnaise, Free-Range Hard-Boiled Egg</i>	

CULINARY STOPOVER

SICILIAN PENNE ● _____	23 €
<i>Pennes, Pesto & Burrata</i>	
MAC & CHEESE WITH WHITE WINE & FRESH HERBS _____	19 €
<i>Pennes, Melted Cheddar with White Wine, Aromatic Herbs from Our Garden, Crispy Bacon, Mixed Greens</i>	

THE LAST GOURMET STATION

THE PROFITEROLE _____	13 €
<i>Vanilla Ice Cream, Whipped Cream and Chocolate Sauce</i>	
APPLE CRUMBLE _____	11 €
<i>Tonka Bean, Hazelnut and Walnuts Crumble</i>	
THE LEMON TREE _____	12 €
<i>Lemon Cream, Lemon Sorbet, Crumble and Chantilly</i>	
CHOCOLATE & BUCKWHEAT TARTLET _____	9 €
<i>Cocoa Tart, Chocolate Cream, and Roasted Buckwheat</i>	
CRÈME BRÛLÉE OF THE MOMENT _____	9 €
CAFÉ GOURMAND _____	12 €
<i>Coffee and Sweet Treats</i>	
ICE CREAM SCOOP _____	3 € / Scoop
<i>Dark Chocolate, Coffee, Caramel, Vanilla</i>	
SORBET SCOOP _____	3 € / Scoop
<i>Raspberry, Lemon, Strawberry</i>	

In the event of allergies to certain foods, please inform your waiter before ordering. Net prices in Euros, VAT 10% on food and non-alcoholic beverages, 20% on alcoholic beverages & service included. Payment by cheque is not accepted in accordance with article L112-8 of the French Monetary and Financial Code. In accordance with the provisions of decree N 2002-1467 dated 17.12.2002. Alcohol abuse is dangerous for your health. Drink in moderation. According to article L3342-1 of the French Public Health Code, it is forbidden to sell or offer free of charge alcoholic beverages for consumption on the premises or to take away to minors under the age of 16. Luncheon vouchers are accepted