

LUNCH and DINNER

A different inspiration every day



Lunch menu

25 €

Starter and Main course**

Bibie

NET PRICES IN EUROS, INCLUDING SERVICE.
LIST OF ALLERGENS AVAILABLE AT THE COUNTER.

Starters.

Starter* 11

A different inspiration every day

Flame-cooked salmon 🌿 17

Caramelized potatoes, pickles and white wine gel

Mozzarella Okm 🌿❤️ 14

Parisian mozzarella, heirloom tomatoes, plums and smoked vinaigrette

Soft-boiled egg with sweetcorn purée 🌿❤️ 14

Crispy polenta, sauce vierge with sweet chilli and sweetcorn

Vitello tonnato 🌿 17

Tuna velouté and caper gel

Salt-crusted beetroot 🌿❤️ 14

Greek yogurt, mint and coriander pesto, peanuts

Main course.

Main course* 25

A different inspiration every day

Caesar salad 🌾 26

Gâtinais chicken breast, bacon and organic eggs

Our vegetarian pithiviers 🍷 24

rich mushroom jus

Semi-cooked bluefin tuna 🌾 37

bouillabaisse-style sauce, rouille and confit potatoes

Grilled rock octopus 🌾 33

Chickpeas, olives and candied lemon

Yellow poultry, rich gravy 🌾 32

Homemade mashed potatoes with brown butter

Beef tartare 🌾 28

homemade french fries

Rib roast to share 🌾 129

Meat jus with bone marrow, béarnaise sauce, french fries

Beef tenderloin 🌾 39

Béarnaise sauce or green pepper sauce with french fries

Side dish supplement: french fries, salad, or green vegetables 6

Cheeses.

Platter of aged cheeses 17

A selection from COW

Desserts.

Roasted and glazed figs ⑩ 14

Greek yogurt and smoked marjoram sorbet

Chocolate Plum 14

Chocolate Velvet, Juniper Plum, and Chocolate Gavotte

Mirabelle Plums, Clafoutis-Style 14

Vanilla Emulsion, Clafoutis, and Granola

Profiterole ⑩ 14

Chou topped with vanilla ice cream, drizzled with Nicolas Berger dark chocolate

Rhubarb tart 13

Sweet pastry, almond cream, poached and stewed rhubarb

Gourmet choux pastries 12

The pastry chef's choux pastry duo



GLUTEN-FREE



VEGETARIAN