

LUNCH & DINNER MENU

(12h-14h30 / 18h-22h)



Homemade Tarama, Crab Kroupouke & Sumac	12€
Betteraves, Stracciatella & Zaatar -Veggie-	12€
Korean Fried Cauliflower-Veggie-	9€
Handcrafted Taco, Brussels Eryngii Mushrooms & Mustard Seeds -Vegan-	9€
Handcrafted Taco, Crispy Pork Belly & Pickles.	9€
Handcrafted Taco, Octopus & Bellpepper	9,50€
Taco Mix (1 Mushrooms + 1 Pork + 1 Octopus)	25€



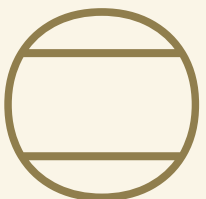
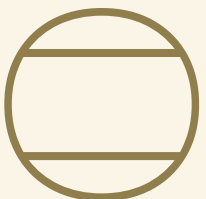
Roasted Fruit, Pistachio Crumble & Yoghurt Ice Cream	8,50€
Brownie, Olive & Lemon-Thyme	8,50€

By Les Pots de l'îlot

We are proud to present our partner, making organic, socially responsible and locally sourced dips. Their dips are made by people who have experienced homelessness and who are being trained to work in restaurants.

Hummus, curcuma and lemon	9€
Caviar d'Aubergine, feta cheese and almonds	10€

Want to split the bill ? No problem ! However, please note that we can only accept a maximum of 2 card payments per table. Thank you for your understanding !



ALL DAY MENU

(14h30-18h)

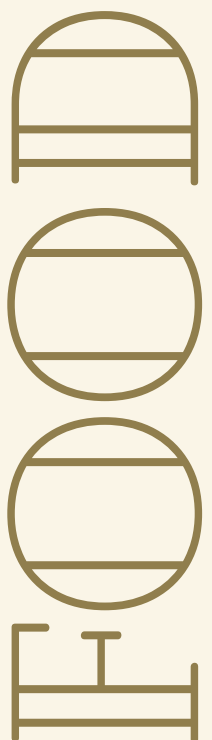


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