

RESTAURANT TADAO ANDO

OPEN EVERY DAY FOR LUNCH FROM 12PM TO 3PM

STARTERS

OCTOPUS PAN-FRIED IN BUTTER WITH GARLIC, PARSLEY AND LIME 18

GRILLED RED PEPPER WITH FRESH GOAT'S CHEESE FROM JOUQUES,
SLIVERS OF ROASTED ALMONDS, ROCKET 17

CREAM OF WHITE ASPARAGUS SOUP, ORGANIC POACHED EGG,
GARNISH OF MINI ASPARAGUS 16

PLATS

SPRING TIME SALAD, CARMAGUE RICE, BROAD BEANS,
FRESH PEAS, CUCUMBER, AVOCADO, CHERRY TOMATOES, MANGO,
MARINATED RED ONIONS, PISTOU VINAIGRETTE 22

WHITE AND RED QUINOA BAKED WITH TIMUT PEPPER,
FRICASSEE OF AUBERGINE AND COURGETTE, THYME HONEY VINAIGRETTE 24

SAUTEED PRAWNS ON A BED OF BABY GEM LETTUCE,
CRUNCHY CARROT AND RADISH, AVOCADO AND GRAPEFRUIT,
HONEY AND MUSTARD DRESSING, MARJORAM 24

PAVÉ OF POLLACK, FISH REDUCTION SAUCE,
ROASTED ARTICHOKE WITH OLIVES, BABY POTATOES 28

PORK CHOP FROM AVEYRON WITH PAN-FRIED GREEN APPLES,
GRATIN DAUPHINOIS, FRESH BROAD BEAN AND PEA JUICE WITH SAGE 30

ENTRECÔTE OF CHAROLAIS BEEF, SPICY MUSTARD SAUCE,
PANISSE WEDGES, ROASTED SHALLOTS 28

DESSERTS

TRIO OF REFINED FRENCH CHEESES WITH CERVELLE DE CANUT,
AND TOASTED COUNTRY BREAD 15

MOUSSE OF STRAWBERRY AND VERBENA,
RED FRUIT JELLY, CHANTILLY CREAM 10

'SIGNATURE' CRISP CHOCOLATE ICE CREAM BAR
WITH TORREFIED PEANUTS, SALTED BUTTER CARAMEL 10

CAFÉ GOURMAND, VERRINE OF STRAWBERRY MOUSSE AND RED FRUIT JELLY,
CHOCOLATE MÛELLEUX, ORANGE MADELEINE 10

ICE CREAM AND SORBETS 8.5