

LUNCH WEEK 13.02-16.02

SALAD TABLE 13

Grilled Pumpkin, sesame, dill, lemon, pomegranate

Roasted Parsnip & carrots, saffron, tarragon, blood orange

Sweet Potato, Dijon, crème fraise, eggs, capers, parsley (L)

Farm Greens, spinach, artichoke, haricot verts, miso, truffle

Tomato, cheese, radicchio, rose salt, basil

Caesar, roasted chicken, anchovy, endives, romaine

Conchiglie, seafood, spinach, pea, lemon, chili, herbs (G)

SOUP TABLE 11

Tuesday **Lentil**

Wednesday **Parsnip & Sweet potato**

Thursday **Spinach**

Friday **Mushroom**

Chéri baked bread & sourdough croutons (G and GF option)

Sunflower & pumpkin seeds

Beetroot & chickpea dip

Sun-kissed tomato dip

Vadouvan egg spread

SALAD & SOUP TABLE 15

All the dishes are lactose & gluten-free except marked
G = gluten. L = low-lactose



CHÉRI