

LUNCH WEEK 10.06-14.06

SALAD & SOUP TABLE 16.90

SALAD TABLE 14.90

Grilled chicken, courgette, lemon, tomato

Salmon & polack

Prawn skaagen

Feta & marinated olives

Roast beets, fennel, balsamic, black pepper

Romano Beans, saffron, tarragon, lemon

Grilled carrots, pea, mint, cumin

Grilled Potatoe, caviart, chervil, lemon, dill, parsley

Farm Greens, spinach, kale, radicchio, miso, truffle

Tomato and cucumber salad, red onion, rose salt, spring onion

Caesar, endives, romaine

Conchiglie pasta, artichoke, sun-kissed tomato, kalamata (G)

Broccoli, chilli, roast pepper, white balsamic

SOUP TABLE 12.90

Monday **Tomato & Coconut feta**

Tuesday **Cauliflower & leek**

Wednesday **Lentil & coconut**

Thursday **Tomato & basil**

Friday **Summer vegetables**

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

Sunflower & pumpkin seeds

Tzatziki dip

Hummus dip

Sun-kissed tomato dip

Please, ask us, if you have any diets or food allergies.

CHÉRI

