

LUNCH MENU
29.07-02.08

SALAD & SOUP TABLE 16.90

SALAD TABLE 14.90

Grilled chicken, harissa, tomatoes

Salmon, aubergine, courgettes

Prawn skaagen

Mozzarella & herbs

Roast beets, fennel, balsamic, black pepper

Romano Beans, saffron, tarragon, lemon

Grilled carrots, pea, mint, cumin

Grilled potatoes, caviart, chervil, lemon, dill, parsley, radish

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

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

Caesar, radish, romaine

Conchiglie pasta, artichoke, tomato, lemon, parsey

Broccoli, roast pepper, white balsamic

SOUP TABLE 12.90

Monday Parsnip & celery root

Tuesday Tomato & basil

Wednesday Carrot & ginger

Thursday Broccoli & rosemary

Friday Summer soup

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

