

JULY LUNCH MENU

SALAD & SOUP TABLE 16.90

SALAD TABLE 14.90

Backed Polloc / Grilled chicken
Aubergine lasagne / Aubergine gratin
Prawn skaagen
Feta and marinated olives
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 with salmon, radish, romaine
Conchiglie pasta, artichoke, tomato, lemon, parsey
Broccoli, roast pepper, white balsamic

SOUP TABLE 12.90

Soup of the day
Chéri baked bread & sourdough croutons (G and GF option)
Sunflower & pumpkin seeds
Selection of Cheri dips

Lunch menu is updated weekly,
please, ask our staff on spot about menu changes, diets and allergies.

CHÉRI

