

## LUNCH MENU

2.09-6.09

### SALAD & SOUP TABLE 16.90

#### SALAD TABLE 14.90

Tarragon chicken, parmesan, cream

Eggplant parmigiana

Prawn skaagen

Marinated feta with kalamata 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 hot smoked salmon, watermelon radish

Conchiglie pasta, courgette, artichoke, tomato, lemon, parsey

Broccoli, roast pepper, white balsamic

Seasonal selection of fruits

#### SOUP TABLE 12.90

Monday Tomato & basil

Tuesday Leek & mushroom

Wednesday Carrot & ginger

Thursday Lentil & orange

Friday Pumpkin soup

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

*Sunflower & pumpkin seeds*

*Tzatziki dip*

*Babaganoush dip*

*Sun-kissed tomato dip*

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

# CHÉRI

