

LUNCH MENU
9.09-13.09

SALAD & SOUP TABLE 16.90

SALAD TABLE 14.90

Provencial chicken
Vadouvan whitefish
Prawn skaagen
Marinated feta & kalamata

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

