

# LUNCH

(12:00-15:30)

<b>Steak Tartare</b>	12
<i>served with pickled radish, fried capers, gerkins, &amp; toasted sourdough bread</i>	
<b>Octopus Carpaccio</b>	12.5
<i>with fondant potatoes, paprika aioli, &amp; watercress</i>	
<b>Summer Salad</b>	9.5
<i>with watermelon, shallots, olives, &amp; feta (vegan option available)</i>	
<b>Watermelon Gazpacho</b>	10.5
<i>served with croutons, fried cherry tomato skins, &amp; chives</i>	
<b>Croque Publiek</b>	12
<i>toasted sourdough bread with ham, cheddar cheese, poached eggs &amp; béchamel sauce</i>	
<b>O.N.A Sandwich</b>	8
<i>Sourdough bread with avocado, red onion, paprika &amp; iceberg lettuce</i>	
<b>Pork Belly Bun</b>	9.5
<i>with coleslaw in a fluffy brioche bun</i>	
<b>Cote-de-Boeuf (for two persons)</b>	65
<i>served with béarnaise sauce, smashed potato &amp; salad</i>	
<b>Seasonal Tartelette</b>	5.5
<b>M-P-C Tart</b>	7
<i>mango, passionfruit, and coconut tart resting on a bed of chocolate soil</i>	
<b>Sachertorte</b>	8
<i>with rooibos ganache, cardamom poached apricots, vanilla ice cream and lemon crumble</i>	
<b>Ma Cherie</b>	8
<i>cold cherry and rosé soup, with amaretto biscotti, yogurt ice cream and blackberries</i>	
<b>Homemade Sorbets and Ice Cream</b> (per scoop)	2