

taste!

KITCHEN WINTER MENU

START THE WINTER IN
A CHEERFUL MOOD WITH
THESE APPETIZERS

Vitello Tonnato ^{CD} pink cooked veal with tuna cream, caper popcorn, half dried cherry tomatoes and lemon	11.90
Beef Tatar ^{ACDM} with egg yolk cream, caper popcorn, wasabi aioli and baguette	9.90
As main course	13.90
Avocado-Papaya Tartar ^{ABC} with ice sea shrimp, saffron aioli, melted cherry tomatoes and baguette	11.90
✓ Vegan version without ice sea shrimp and saffron aioli	9.60

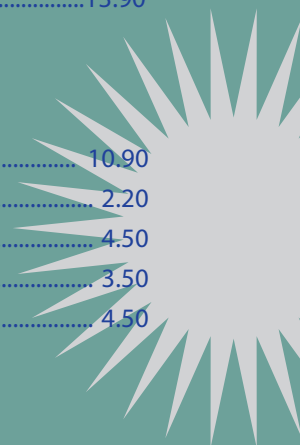
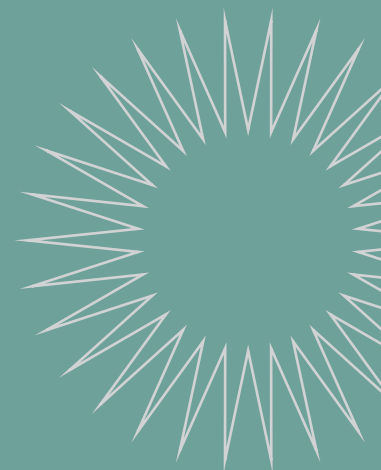
A CHALLENGE
TO JACK FROST:
OUR SOUPS

Pumpkin and sweet potato soup ^D with crispy arugula & pumpkin seed pesto	4.90
with crayfish	6.90
✓ Red lentil soup with crispy mango purée and chili cress	4.90

IT WARMS
THE HEART:
THE MAIN COURSES

Prawns ^{AB} confit in garlic-herb-chili oil, with crispy baguette	13.80
Panzerotti ^{AC} stuffed with ricotta and spinach in light parmesan cream, served with cherry tomatoes, rocket and pine nuts and crispy Parmesan slivers	11.90
Mushroom Risotto ^{GHO} with walnuts, melted tomatoes, thyme, camembert foam and crispy bacon	12.90
Vegetarian version without bacon	10.90
Fish & Chips ^{AC} baked sea bass with fried chips with tartar sauce and malt vinegar.....	13.90
Green Curry creamy, fruity and with lots of mixed vegetables and jasmine rice	10.90
+ smoked BIO tofu	2.20
+ shrimps ^B	4.50
+ chicken	3.50
+ sea bass ^D	4.50

DISCOVER MORE
MAIN COURSES



taste!

KITCHEN

WINTER MENU

FIND MORE
MAIN COURSES
HERE

The taste! Burger (with beef)^{ACG}
Homemade Brioche bun, juicy beef, cheddar cheese,
bacon jam, BBQ sauce, lettuce and tomato,
with a handful of fries 15.90

The taste! King (vegetarian)^{ACG}
Brioche Bun, Porto Bello Mushroom,
caramelized onion, BBQ sauce,
tomato and lettuce,
with a handful of fries 13.90

Wiener Schnitzel made of chicken^{ACG}
with potato and roasted pumpkin salad,
roasted pumpkin seeds
and pumpkin seed oil 14.90

Mixed leaf salad
with crispy BIO smoked tofu^{MO}
steamed Hokkaido, cherry tomatoes,
blueberries, roasted pumpkin seeds and
baguette, marinated with lemon 9.10
+ fried shrimps^B 4.50
+ crayfish^B 4.50

Beef Tatar^{ACDM}
with egg yolk cream, caper popcorn,
wasabi aioli and baguette 13.90

I'M DREAMING OF
A SWEET CHRISTMAS:
OUR DESSERTS

taste! Slice in a glass^{ACG}
Raspberries, chocolate mousse and
sponge cake..... 4.9

Maronitiramisu^{ACG}
with roasted coffee almonds
and Amarena cherries 5.90

Deconstructed quince dumplings in a glass^G
quince compote and butter crumbs 5.60

PIMP YOUR MEAL:
SIDE DISHES

Fries with Heinz ketchup 4.50

Sweet Fries with wasabi aioli 5.20

Mixed leaf salad
with balsamic dressing 3.50

Arugula with cherry tomatoes,
grated grana & balsamic dressing^{GMO} 4.20

Potato and roasted pea salad
with pumpkin seed oil 4.20

COVER

Bread with butter and spread.....3.50

Cash free, cards only!

Allergens: A cereals containing gluten, B crustaceans, C eggs, D fish, E peanuts, F soybeans,
G milk, H nuts, L celery, M mustard, N sesame seeds, O sulfur dioxide and sulfites, P lupines, R mollusks.
All prices in euros and including VAT.