

RÔTI TUESDAYS

19 H 00 - 22 H 00

STARTERS

Burrata | €14 

With multicolored tomatoes and olive oil

Beef Tataki | €13

With creamy avocado and soy sauce

Tomato gazpacho | €11 

With croutons and herb oil



ROTISSERIE CHICKEN

Farmhouse roast chicken with gravy

Whole (for 4 people) | €56 *or* Half (for 2 people) | €30

Served with green salad and your choice
of mashed potatoes or baby potatoes

MAINS

Grilled aubergine | €17 

With feta cheese, pomegranate and balsamic cream

Swordfish steak | €23

With mashed potatoes and virgin hazelnut sauce

DESSERTS

Red fruit pavlova | €9

Chocolate fondant | €10 

Served with caramel whipped cream

THE LIVING KITCHEN

 Vegan

 Vegetarian

Any allergies? Please let our Chef or Sidekick know.

Prices include VAT and service charges.

LE MARDI C'EST POULET RÔTI

19 H 00 - 22 H 00

ENTRÉES

Burrata | €14 

With multicolored tomatoes and olive oil

Beef Tataki | €13

With creamy avocado and soy sauce

Tomato gazpacho | €11 

With croutons and herb oil

POULET RÔTI

Poulet rôti fermier, jus de volaille

Entier (4 personnes) | €56 or Demi (2 personnes) | €30

Servi avec salade verte & purée pomme de terre ou
pomme de terre grenailles

PLATS

Aubergines grillée | €17 


Feta, grenade et crème de balsamique

Pavé d'espadon | €23

Écrasé de pommes de terres, sauce vierges au noisettes

DESSERTS

Red fruits rouges | €9

Fondant au chocolat | €10 

Chantilly caramel

THE LIVING KITCHEN

 Véganes  Végétariens

Des allergies ? Faites-en part à nos Sidekicks.

Prix TTC et service inclus