

Sujet Lunch

STARTER + MAIN* OR MAIN* + DESSERT 19€ (COFFEE + €1)

STARTER + MAIN* + DESSERT 22€ (COFFEE + €1)

STARTER & DESSERT OF THE DAY ARE FIXED IN THE MENU OPTIONS
*EXTRA CHARGE FOR OTHER MAIN COURSES, SEE LUNCH MENU

(MAIN DISH OF THE DAY €15)

Lunch Carte

Starter

CANARDITO VERDE 14€

SMOKED DUCK, THAI TONNATO SAUCE, CRISPY TUNA, GREEN MANGO AND FRESH HERBS

DAHI BATATA PURI 14€

(Veggie)
CRISPY SHELL FILLED WITH HUMMUS, ROASTED PEANUTS, MANGO CHUTNEY, TAMARIND MINT, BLACK YOGHURT AND POMEGRANATE

LUMPIA ROLL 8€

(Veggie)
INDONESIAN-STYLE VEGETABLE SPRING ROLLS & BUMBU SAUCE (SPICY SATAY SAUCE)
(=spicy satay sauce)

BANH XEO 9€

VIETNAMESE TURMERIC CRÊPE WITH SMOKED PORK, CRUNCHY VEGETABLES, SOY AND SWEET & SOUR SAUCE
(Veg option available)



Main course *

NYC CroQ 17€ (menu +2,5€)

SOFT BUN WITH HOMEMADE BEEF PASTRAMI, CAJUN SAUCE, SMOKED CHEDDAR, CUCUMBER PICKLES, RED ONIONS AND CRISPY POTATO STRAWS

TONK DUCK TACOS 18€ (menu +3€)

SMOKED DUCK WITH THAI TONNATO SAUCE, GREEN MANGO, CRUNCHY VEGETABLES AND CRISPY POTATOES

CRISPY CHICKEN CAJUN 16€ (menu +1€)

NOHAVETIME OK EASY AMIGO...THIS IS THE FAMOUS CHICKEN DEL JEFE SINCE THE VERY BEGINNING
ULTRA CRISPY, ULTRA TASTY, PURE MADNESS!
SERVED WITH COLESLAW, POTATOES & HOMEMADE CAJUN SAUCE

BELAYAG CHICKEN 17€ (menu +2,5€)

OR VEGGIE 15€

SMOKED PULLED CHICKEN IN BALINESE SPICES, SWEET & SOUR BOILED EGGS, FRIED BLACK BEANS, CRISPY POTATOES, BAMBOO RICE, CRUNCHY VEGETABLES & COCONUT LIME SAUCE, GINGER AND FRESH TURMERIC
(VEGETARIAN VERSION WITH TOFU €15)

TRUITE'N'ROLL 20€ (menu +4,5€)

FRESH AND SMOKED TROUT TARTARE WITH RED ONION, SPRING ONION, GRILLED STICKY RICE POWDER, SOY, MIRIN, SESAME, CORIANDER, MINT, GREEN LIME AND AVOCADO PURÉE
SEASONAL VEGETABLE SPRING ROLL WITH FRESH COCONUT AND GREEN MANGO (APPROX. 15 MIN)

Dessert

QUEEN TROPICAL PAVLOVA 8€

LIME MERINGUE WITH COCONUT ICE CREAM, WHIPPED CREAM, MANGO, PINEAPPLE, PASSION FRUIT AND EXOTIC COULIS

YUMMYSEXYFOLIE COOKIE 7,5€

PEANUTS, DARK CHOCOLATE, PEANUT ICE CREAM AND WHIPPED CREAM

CAFÉ GOURMAND 9€

CHECK WITH THE AMAZING CHEF
OU MAURY GOURMAND 11€
(MAURY GRENAT 6cl)

PROFITEROLISSIME 8€

CRAQUELIN CHOUX WITH CARAMEL CREAM, VANILLA ICE CREAM, WHIPPED CREAM, SPECULOOS AND SALTED BUTTER CARAMEL

DOUBLE ICE 6,5€
& CHANTILLY

STRAWBERRY, LEMON-BASIL, VANILLA, PECAN, CHOCOLATE, PEANUTS AND BLACK SESAME

To Share

HOMEMADE SMOKED SALMON, PATACONES & GUACAMOLE €19
ONION BHAJI, MINT YOGHURT & CHEESE NAAN (APPROX. 20 MIN) €19
MEKONG MEZZE €19

(VEGETABLE SPRING ROLLS, SMOKED PORK BÁNH XEO, VEGGIE WONTONS AND GREEN MANGO SALAD)

SMALL SUJET MENU 12€ (MAXIMUM AGE 12 YEARS)

HOMEMADE BREADED CHICKEN (NUGGETS STYLE) & ROASTED BABY POTATOES

DESSERT: 1 SCOOP OF ICE CREAM OF YOUR CHOICE (STRAWBERRY / LEMON / VANILLA / CHOCOLATE)

