

The Sujet Lunch

MONDAY TO FRIDAY
EXCLUDING NATIONAL HOLIDAYS

NET PRICES,
SERVICE INCLUDED

Lunch à la Carte

Starter

LUMPIA ROLL 8€

(Veggie) 

THREE INDONESIAN-STYLE
VEGETABLE SPRING ROLLS SERVED
WITH BUMBU SAUCE
(A MILDLY SPICY SATAY SAUCE)

 TOMATINA STRACCIATELLA 8€

(Veggie) 

HEIRLOOM TOMATO TARTARE WITH
SPRING ONION, RED ONION,
AND STRACCIATELLA CHEESE,
SERVED WITH A TOMATO
AND BASIL SORBET

AGUACHILE 14€

MAIN COURSE SIZE €20

(menu +5€)

SEA BREAM CEVICHE, BAMP SAUCE
(BANANA, PINEAPPLE, MANGO, AND PASSION FRUIT)
RED ONION, SPRING ONION, FINISHED
WITH A CACHAÇA FLAMBÉ

DAHI BATATA PURI 14€

(Veggie) 

AUTHENTIC INDIAN STREET FOOD,
CRISPY WHEAT SHELLS, HUMMUS,
MANGO TAMARIND CHUTNEY,
PEANUTS, MINT & YOGURT

Main Plate *

SUPERCRISPY CHICKEN CAJUN 16€ (menu +1€)

IN A HURRY? NO PROBLEM.

EL JEFE'S FAMOUS CHICKEN, SERVED SUPER FAST
ULTRA CRISPY. ULTRA TASTY. ULTRA EVERYTHING
COLESLAW, POTATOES & HOMEMADE CAJUN SAUCE



WAIKIKI TACOS 17€ (menu +2€)

(Veggie version €15)

WHEAT TORTILLA FILLED WITH HAWAIIAN-STYLE PORK,
CHEDDAR CHEESE, AVOCADO, RED ONIONS,
CRUNCHY VEGETABLES, AND PINEAPPLE
(VEGETARIAN VERSION AVAILABLE WITH TOFU)

NAAN SKEWER 17,5€ (menu +2,5€)

TANDOORI CHICKEN SKEWERS SERVED IN GARLIC & HERB NAAN,
FRESH YOGURT, CUCUMBER, RED ONION & GRANNY SMITH APPLE

NEW ORLEANS SALAD 17€ (menu +2€)

ROMAINE SALAD, BEEF PASTRAMI, CRISPY CHICKEN, BOILED EGG,
CHEDDAR & FRIED ONIONS AND OF COURSE
EL JEFE'S SPECIAL CAJUN SALSA



BURRATA CATALANA 17€ (menu +2€)

HEIRLOOM TOMATOES, SPRING ONIONS, CREAMY BURRATA,
NECTARINES, AND DRY-CURED CERDAGNE HAM,
FINISHED WITH A TWIST OF THAI BASIL AND PISTACHIOS



BATTAKH TARTARE 23€ (menu +7€)

DUCK TARTARE WITH "ONE THOUSAND AND ONE NIGHTS" CURRY
INFUSED WITH ROSE PETALS, TOPPED WITH
CRISPY CONFIT DUCK AND SERVED WITH SUSHI RICE

Dessert

ABRICOT MELBA 8€

APRICOT SORBET, PISTACHIO ICE
CREAM, WHIPPED CREAM, FRESH APRICOTS,
RASPBERRY COULIS,
MERINGUE, AND ALMOND TUILE

YUMMYSEXycRAZyCOOKIE 7,5€

CHOUCHOU, DARK CHOCOLATE CHIPS, PEANUT
ICE CREAM,
PEANUT BUTTER & WHIPPED CREAM

CAFÉ GOURMAND 9€

CHECK WITH THE CHEF

OU MAURY GOURMAND 11€

(MAURY GRENAT 6cl)

PINK PROFITEROLISSIME 8€

CRAQUELIN CHOUX PASTRY FILLED WITH
VANILLA CREAM, FRESH STRAWBERRIES &
SORBET, THAI BASIL, WHIPPED CREAM, AND
WHITE CHOCOLATE

DOUBLE ICE CRIME 6,5€
& CHANTILLY

SORBETS : STRAWBERRY

• LEMON • APRICOT

ICE CREAM : PISTACHIO

• VANILLA

• CHOCOLATE

• PEANUT

• GINGER

• BLACK

SESAME

• COCONUT

To Share

• HOMEMADE SMOKED SALMON, COCO-GINGER AVOCADO CREAM & SWEET-POTATO CHIPS 19€

• SOUK-SOUK MEZZE 19€

• ROASTED EGGPLANT, GRILLED PEPPERS, PRESERVED LEMON HUMMUS & CHEESE BOUREK

• PAGI MEZZE €19

LUMPIA (VEGETABLE SPRING ROLLS), FUYUNGHAI OMELETTE, CRISPY PORK BOBOLAK, SERVED WITH
SATAY SAUCE AND SWEET & SOUR SAUCE

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)

