

TASTE SPOONTASTE SPOONTASTE SPOONTASTE SPOONTASTE SPOONTASTE SPOONTASTE SPOONTASTE SPOONTASTE SPOONTASTE SPOONTASTE

a bit of spoon, to wonder and to enjoy

45€

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lunch only
from monday to friday

starter | main or main | dessert of the day

24€

starter | main | dessert of the day

29€

STARTERS

pick up your 2 or 3 starters to share... or not!

CHICKPEA DOHA chickpeas lentils finger lemon	8	DOLMAS ISTANBUL vine leaf lamb sardine rice raisin olive	8
GREEN ASPARAGUS MEDINA green asparagus cumin halloumi	16	SEA BREAM SUMATRA marinated sea bream spinach	14
SHRIMP BOMBAY shrimp cake spices	12	BUTTER CHICKEN BEAU BASSIN grilled chicken wings massala yogurt	12
OCTOPUS PERSAN grilled octopus beetroot pomegranate walnut	16	SMALL SPELT TYR small spelt pancake bottarga sumac	10
FREEKEH BEYROUTH green wheat herbs tarator	12		

MAIONS

GREEN PEAS KASHMIR green peas garam massala coconut milk	16	AMBERJACK PONDICHÉRY amberjack curry leaves coconut milk	26
WHITE ASPARAGUS AKSOUM white asparagus mussel pepper black sesame	18	BIRYANI JODHPUR rice beef saffron	22
QUINOA LOUKSOR quinoa moutabal aubergine	18	GHORMEH SABZI ISPAHAN lamb ball lime spinach	18
SQUID DACCA sautéed squid yogurt mace turmeric	22	COCKEREL KASSALA 'burnt' cockerel kabsa spices	26

DESSERTS

COCOA KERALA cocoa green cardamom	12	JAWHARA FÈS pastilla dried fruits cinnamon star anise	8
SAGO MIA tapioca pudding karak tea	6	COCONUT GOA coconut lime chilli	12
RHUBARB MARRAKECH rhubarb jasmin rose water	10	STRAWBERRY SIRJAN strawberry pistachio orange blossom	14

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wine
23€ the 3

premium wine
38€ the 3

cocktails
26€ the 4

- BUBBLE | ENGLAND 12CL**
Nm | Méthode britannique | Coates & Seely
- WHITE | AUSTRALIA 15CL**
2015 | Victoria | Viognier-Marsanne | Tournon Mathilda
- RED | MACEDONIA 15CL**
2015 | Tikvesh | Vranec | Smolnik | Popov

- BUBBLE | FRANCE 12CL**
NM | Champagne | Sélection Alain Ducasse
- WHITE | ITALIA 15CL**
2015 | Trentino | Manzoni | Fontanasanta | Foradori
- RED | ARGENTINA 15CL**
2017 | Mendoza | Malbec | Finca Sopenia

- GINGER 18CL**
- CUMIN 18CL**
- CORIANDER 18CL**
- CARDAMOM 18CL**

PRICES IN EURO / TAX & SERVICE INCLUDED. PRICES IN EURO / TAX & SERVICE INCLUDED. ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE DATED DECEMBER 17, 2002 N° 2002-1465, RESTAURANT SPOON AND ITS SUPPLIERS, ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF THEIR BOVINE MEAT. SPRING 2019