

a bit of spoon, to wonder and to enjoy

48€

lunch only
from monday to friday
menu according to the chef.

starter | main or main | dessert of the day

26€

starter | main | dessert of the day

31€

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

STARTERS



BUTTER CHICKEN NEW DELHI
grilled chicken wings | massala | yogurt

14

MUSSEL ALEP
mussel | watercress | herbs | aleppo pepper

12

CHICKPEA DOHA
chickpeas | lentils | finger lemon

10

VEGETABLE KOHIMA
fall vegetables | anishi | chilli | cumin

14

SHRIMP MUMBAI
crevette cake | spices

14

TAAMEYYA LE CAIRE
chickpeas | green lentils | spelt | azifa

9

MAIIONS

MEAGRE DAMAS
meagre | tomato | bell pepper | black olives | tarator

27

OCTOPUS RASHT
octopus | beetroot | hibiscus | rose water

26

LAMB DAKAR
lamb | leek | igname | vetiver | broken rice

28

DOSA CHENNAI
dosa | Jerusalem artichokes | kudam puli

22

BIRYANI JODHPUR
rice | beef | saffron

25

PIGEON SHIRAZ
pigeon | kalam polo | wild mushrooms | giblets

31

DESSERTS



COCOA KERALA
cocoa | green cardamom

12

SAGO ALEXANDRIA
tapioca | soy milk | orange blossom | dukkah

9

CITRUS JAVA
citrus | galanga | tamarin | mountain pepper

15

JAWHARA FÈS
pastilla | dried fruits | cinnamon | star anise

12

APPLE JERUSALEM
apple | tahina | sumac

13