

Dinner

Starters

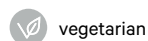
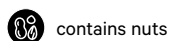
- **Tarte tatin**   10
Tarte tatin with thyme, caramelized shallots, and a beet and cream cheese sauce
- **Chef's Soup**   9.5
Changing seasonal soup

Main Courses

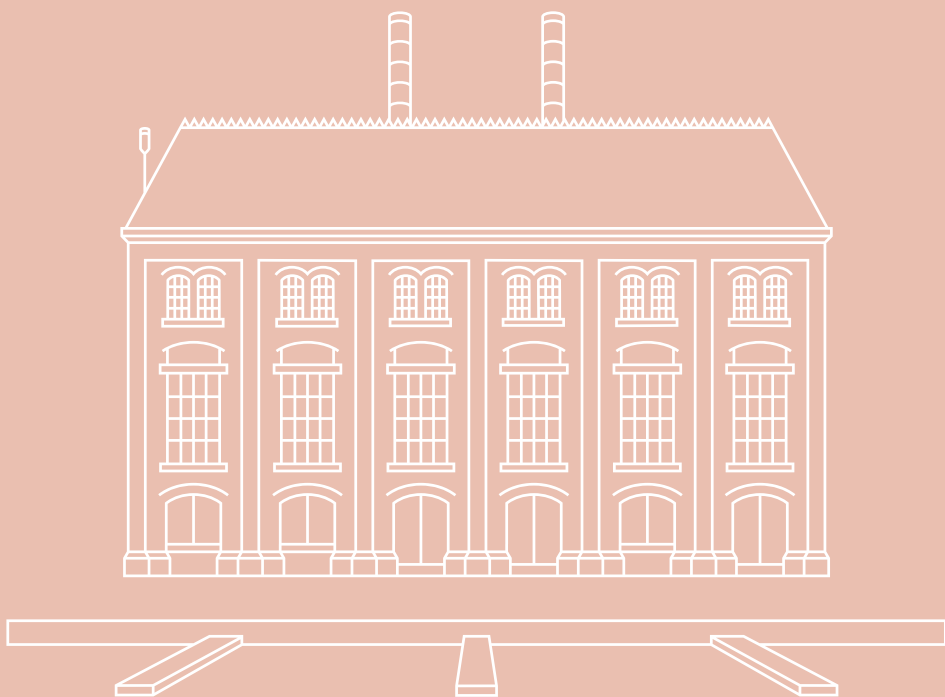
- **Pappardelle verde**   17.5
Pappardelle in a green sauce made with green peas, spinach, basil, and parsley, served with stracciatella and tomato crumble
- **Harissa-date stew**   18.5
Harissa-date stew with carrots, chickpeas and potatoes on creamy polenta, with or without herb yogurt
- **Lumière burger**  21
Brioche bun, little gem, beef tomato, pickle, sweet and sour red onion, bacon, cheddar, honey-mustard mayonnaise, chips, homemade coleslaw
- **Vega(n)burger**   21
Beyond Meat burger, paprika bun, little gem, beef tomato, pickle, sweet and sour red onion, spicy truffle sauce, chips, homemade coleslaw
- **Plat du Jour** (ask staff)

Desserts

- **Nutella tart with vanilla ice cream**    9.75
Nutella tart, vanilla ice cream
- **Coconut-pandan rice pudding**  9.5
Coconut-pandan rice pudding with apple and rum-caramel sauce



Lumière



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