

•FORMULA DÉJEUNER•

LUNCH FORMULA

2 COURSES 4900 | 3 COURSES 5900

STARTER

+

MAIN COURSE

(Steak du jour + 1000)

+

DESERT

BAR À VIN

AKUR

RESTAURANT

LUNCH

GRAVLAX | 2150

Fennel, sour cream, Icelandic wasabi,
pickled onion & crispy bread

OEUF MAYONNAISE | 1850

Homemade mayonnaise & crispy kapes

BEETROOT WITH ALMOND

RICOTTA (V) | 1850

Apple, Jerusalem artichoke & pistachios

FOIE GRAS TERRINE | 3850

Fig jam & toasted brioche



GRILLED SALMON | 3850

Fennel, Champagne Hollandaise
& potato purée

ONION SOUP | 3150

White onion, sourdough bread & Tindur
cheese

STEAK DU JOUR | 5900

With Bordelaise sauce, crisp potatoes
& wild mushroom sauce

SOLE MEUNIÈRE | 3950

Capers, butter, confit tomatoes
& potatoes

HERBED ZUCCHINI (V) | 2900

Pumkin purée, celleriac, crispy kale
& herb salsa

CHICKEN SALAD | 3250

Salad leaves, cherry tomatoes, smoked
parsnips, pumpkin & aioli



WARM APPLE TARTINE | 1750

With Crème Anglaise

SWEET WINE PEARS (V) | 1750

With almond sorbet & saffran

We use the best and freshest seasonal ingredients. That's why you might see changes to our menu, and we apologize if we don't have a particular item. Please let us know if you have any allergies or special dietary needs.