

WEEKLY BITES OF HAPPINESS

MON - FRI 11:30 - 15:30



TROPICAL CHILL - 6 €
Lime, mango, passion fruit, lychee



LIMEBERRY FIZZ - 6 €
Lime, elderflower, sparkling water, cranberry, chia seeds



#BITEOFTHEWEEK: PANDAN DUCK - 26 €
Duck leg confit for 12 hours with honey-ginger glaze, cashew crumble.
Side dishes: Pandan waffle, daikon kimchi. Sauce: Five spice calamansi

STARTERS

Choose your starter
for each main course

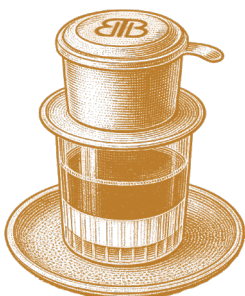
A) LITTLE GREEN PALACE

Fresh cucumber salad
with peanuts

B) L'AROMATIC

Vegetable soup with tofu,
corn & mushrooms

YOUR DESSERT IN A CUP:



ORIGINAL VIETNAMESE CÀ PHÊ 4,5 €
With sweetened condensed milk

CREATIONS OF THE WEEK

UDON ROYAL

14

Udon noodles with mixed minced meat &
Goma-ae sesame dressing Japanese style, served with spring
onions & Viet herbs (lukewarm)
🌿: seitan

CARI SALMON

14

Grilled salmon in a creamy curry sauce with sweet potatoes,
Hokkaido pumpkin, carrots & coriander, refined with crispy fried
onions & peanuts, served with jasmine rice
🌿: crispy king oyster mushrooms

DUCK À LA BLESS

15

Crispy duck breast with sautéed chanterelle
mushrooms, zucchini & spring onions, enhanced with crispy
fried onions & peanuts, served with jasmine rice
🌿: tofu

POULET AU BROCOLI

15

Tender boneless grilled chicken thigh with wok-tossed broccoli
& homemade mushroom sauce, accompanied by truffle potato
purée