



Ganga

R E S T A U R A N T

L U N C H

12H00-17H30



THE MENU

STARTERS

TARTARE



Fish of the day, coconut milk broth, ginger and passion fruit, marinated vegetables.

16 €

PIZZETA

Truffle cream, mozzarella, cured ham, microgreens.

Vegetarian option with truffle cream, marinated red onions, roasted eggplant, cherry tomatoes, microgreens.

16 €

THE MAIN COURSE

ROASTED FISH



Roasted fish of the day, vierge sauce

25 €

BEEF RIBS



Angus beef ribs, homemade barbecue sauce with batterie syrup.

39 €

A SIDE DISH OF YOUR CHOICE

Freshly made fries and smoked mayonnaise.

Roasted vegetables with pesto rosso.

Green salad and marinated vegetables, freshly made chips.

Additional topping : 5 €

CAESAR SALAD

Salad, allspice croutons, hard-boiled eggs, cherry tomatoes, Parmesan cheese, vegetarian chili Caesar dressing, marinated and breaded chicken.

Vegetarian option with blessed thistle falafels and mango vinaigrette.

22 €

TI MOUN

18 €

(up to 12 years old)

Fresh juice or iced tea of the day

Marinated and fried fish or chicken, with a choice of side dish.

Chocolate cake and homemade ice cream.

CHEESE



BRIE FLAVOURED WITH TRUFFLE

Pineapple jam with sweet chili peppers, dried fruit, sprouts, and truffle oil.

12 €

DESSERT



PAPAYA AND SWEET PEPPER CHEESECAKE

Streusel, cheesecake, papaya and sweet pepper jelly, papaya sorbet.

12 €

CHOCOLATE TIRAMISU

Sponge finger dipped in cardamom coffee, gyo kako, amaretto mascarpone cream, chocolate ice cream.

12 €



Vegetarian



Gluten Free

YLANGA

Carte des day DRINKS

SPARKLING

Saint-Germain Royal 20.00

Elderflower liqueur topped
with champagne Brut
Billecart-Salmon

Gin tonic of the moment 12.50

Gin infused of the moment,
tonic

CLASSIC

Planteur 9.00

seasonal fruit mix
Cinnamon syrup

Ti rouge la 6.00

Rum A1710 hibiscus
Lime of the garden
Watermelon syrup

LE SIGNATURE

Black floral tea 15.00

Black tea and orange vodka
Bergamot infusion
Tonka bean
Peach liqueur