

MENU

APPETIZER

BLUE HAWAII

WODKA / COCONUT LIQUOR / BLUE CURACAO / PINEAPPLE JUICE

0,2l 7,50€

STARTERS

TOASTED OLIVE CIABATTA

HERBAL DIP / FLEUR DE SEL / OLIVE OIL / HERBAL BUTTER

8,50€

SMALL SEASONAL SALAD *

KING OYSTER MUSHROOMS / BACON CROÛTONS / PARMESAN CHIP
RASPBERRY DRESSING

9,00€

TWO POTATO FRITTERS *

SMOKED SALMON / HERBAL CREME FRAÎCHE / SALAD BOUQUET

12,50€

VITELLO TONNATO

MARINATED SLICES OF VEAL

TUNA SAUCE / CONFIT TOMATOES / SALAD

12,50€

POTATO AND GOAT CHEESE WAFFLE

DIP / MUSHROOM RAGOUT / LETTUCE / POMEGRANATE DRESSING

13,80€

SALAD

CAESAR SALAD *

ROMAINE LETTUCE / ANCHOVI-PARMESAN DRESSING
BACON / SPROUTS / CROÛTONS

12,80€

LARGE SEASONAL SALAD *

TOMATO / CUCUMBER / RADISH / CARROT
SEEDS / SPROUTS / CRESS / CROÛTONS

13,50€

WITH: BALSAMICO-, POMEGRANATE- OR HONEY-MUSTARD DRESSING

OPTIONAL:

WITH CARAMELIZED GOAT CHEESE

+5,50€

WITH ROASTED CHICKEN BREAST

+6,80€

SOUP

HOKKAIDO PUMPKIN SOUP

ORANGE / COCONUT
FALAFEL

7,80€

PORCINI MUSHROOM CONSOMMÉ

CAULIFLOWER / DUMPLINGS

9,00€

SPECIAL OFFER

SMALL SOUP OR SALAD AS A STARTER

BRAISED PORK RIBS *

CREAMY SAVOY CABBAGE / PUMPKIN AND POTATO PURÉE

17,50€

MAIN COURSES

ALSATIAN TARTE FLAMBÉE *

BACON / ONIONS / CREME FRAÎCHE / CHIVES

12,50€

MEDITERRANEAN TARTE FLAMBÉE *

TOMATOES / ONIONS / OLIVES / CREME FRAÎCHE / ROCKET / PARMESAN

14,00€

CHILI CON CARNE *

BACON / CREME FRAÎCHE / BAGUETTE

13,50€

SPAGHETTI BOLOGNESE *

ROCKET / PARMESAN

14,50€

200G DRY AGED BURGER

BRIOCHE BUN / PICKLED ONIONS / COLESLAW / BELL PEPPER / CHEDDAR
AVOCADO CREME / STEAKHOUSE FRIES / MAYONNAISE OR KETCHUP

20,50€

TWO SMALL PORK SCHNITZEL

BREADING / MUSHROOM À LA CRÈME / SMALL SALAD / FRIES

20,50€

BEOUF BOURGUIGNON

OVEN VEGETABLES / BASIL AND POTATO PURÉE

19,80€

PAN FRIED BREAST OF BARBARY DUCK

ORANGE-HONEY SAUCE / PUMPKIN VEGETABLES / POMMES DAUPHINE

23,50€

DRY AGED ROASTBEEF (AGED FOR 21 DAYS) -250G-

PINK PEPPERCORN SAUCE / GREEN THYME BEANS
ROSMARY POTATOES

30,50€

STUFFED RAINBOW TROUT EN PAPILOTE

BEURRE BLANC / SPINACH / FENNEL / DILL POTATOES

21,50€

VEGETARIAN & VEGAN

TAGLIATELLE À L'ORANGE -VEGETARIAN- *

ORANGE / OYSTER MUSHROOM / CHERRY TOMATOES
SPINACH / ROCKET / PARMESAN

15,50€

OPTIONAL WITH ROASTED CHICKEN BREAST

+6,80€

FOREST MUSHROOM RISOTTO -VEGETARIAN-

BRUNOISE / ROCKET / PARMESAN

17,80€

WITH CARAMELIZED GOAT CHEESE

+5,50€

ALU GHOBI -VEGAN-

CAULIFLOWER-POTATO CURRY / COCONUT MILK / GINGER / CORIANDER / RICE

13,00€

DESERT

AFFOGATO *

VANILLA ICE CREAM / ESPRESSO / WHIPPED CREAM

7,50€

WARM CHOCOLATE CAKE *

CHERRIES / MINT

9,50€

CRÈME BRÛLÉE

SORBET / FRUIT SAUCE

10,50€

SMALL VARIATION OF RAW MILK CHEESE

FIG MUSTARD / FRUIT BREAD

14,50€

FROM 12:00 TO 14:00 ONLY ITEMS MARKED WITH *

ALL PRICES INCLUDE 19% VAT, NO SERVICE OR TIP