

DAILY MENU

9 AM-5 PM

PETIT DEJEUNER FROM 9 AM TO 2 PM

▼ MÜSLI DE CERISES	6.50
Muesli with cinnamon cherries and roasted almonds	
▼ CROISSANT CONFITURE + CAFÉ DE SPÉCIALITÉ	8.50
Croissant with jam and french butter + a coffee specialty of your choice	
▼ CROISSANT DE NOUGAT + CAFÉ DE SPÉCIALITÉ	8.50
Croissant with dark nougat cream + a coffee specialty of your choice	
PAIN BOULOT CHAMPAGNE	7.50
French boulot hazelnut bread topped with butter, juniper ham, camembert cream and salad	



LE SNACK DU JOUR FROM 12 PM

PÂTISSERIE

- ✓ **PÂTISSERIE RÉVÉLÉE** 6.00
Hearty madeleines with cheddar and pesto parmesan

SOUPE

- SOUPE A L'OIGNON** 7.50
French onion soup with white bread and grated hard cheese

POMMES FRITES

- POMMES FRITES** VEGETARIAN ON REQUEST 6.50
Pommes Frites fried in beef dripping

- POMMES FRITES AU PARMESAN & TRUFFE** VEGETARIAN ON REQUEST 8.50
Pommes Frites fried in beef dripping with parmesan and truffle, truffle mayonnaise

SALADE

- ✓ **SALADE DE CHÈVRE CHAUD AU MIEL** 13.90
Leaf salad with thyme honey, goat cheese and bread

- SALADE NIÇOISE** 17.50
Leaf salad with tuna, peppers, potato and olives

EGG DROP SANDWICH

EGG DROP SANDWICH DE LARD 9.50

Egg drop sandwich with brioche, creamy scrambled eggs, crispy bacon and frisée salad

✓ EGG DROP SANDWICH DE FROMAGE 9.50

Egg drop sandwich with brioche, creamy scrambled eggs, camembert and frisée salad

TARTE FLAMBÉE

TARTE FLAMBÉE ELSÄSSER ART 14.90

Tarte flambée with french crème fraîche, bacon, onions and spring onions

TARTE FLAMBÉE SAUMON ET RAIFORT 15.90

Tarte flambée with French crème fraîche, smoked salmon and fresh horseradish

DESSERT

✓ CAFÉ GOURMAND 8.90

Espresso with various sweet treats

EVENING MENU

5-10 PM

ONLY FROM WEDNESDAY TO SATURDAY

STARTERS

✓ ARTICHAUT	17.50
Artichoke cooked whole with garlic bread and vinaigrette	
1/2 LOBSTER THERMIDOR	27.90
Gratinated lobster and wild herb salad	
✓ CRÈME BRÛLÉE FROMAGE DE CHÈVRE	14.90
Goat's cheese crème brûlée with beet, brioche and walnuts	
✓ TARTELETTES FINE AUX CHAMPIGNON	15.90
Mushroom terrine in shortcrust pastry with carrot cream and miso ice cream	
TARTARE DE BOEUF	STARTER 16.90 MAIN DISH 26.90
Beef tartare with toasted white bread and salad	

SALADE

✓ SALADE DE CHÈVRE CHAUD AU MIE	13.90
Leaf salad with thyme honey, goat's cheese and bread	
SALADE NIÇOISE	17.50
Leaf salad with tuna, peppers, potatoes and olives	

VEGETARIAN/VEGAN

✓ VEGAN CÉLERI MAGRET DE CANARD	16.90
Vegan celeriac duck breast with mashed potatoes, bimi and finger carrots	
✓ OEUF POCHÉ AVEC HUILE TRUFFE D'AUTOMNE	13.80
Poached egg with homemade truffle oil, potato foam and spinach	





MEAT

STEAK FRITES	180G 35.90
Entrecôte with truffle fries fried in beef fat, truffle fries, truffle mayonnaise, anchovy butter, béarnaise sauce and leaf salad	250G 43.90
CARRE D'AGNEAU	31.90
Rack of lamb with potato gratin and ratatouille	
COQ AU VIN ROUGE	27.90
Braised black-feathered chicken in red wine with root vegetables and sourdough bread	
BOEUF BOURGUIGNON	29.90
Beef in puff pastry with apple, shallot, mini vegetables and mashed potato	

FISH

LA MORUE AVEC FRITES DAUPHINE	26.90
Cod with pommes dauphine, chervil velouté, caramelized pointed cabbage and tomato concassée	

DESSERT

✓ MILLE FEUILLES DE CITRON ET ORANGE	9.80
Layered filo pastry sheets with lemon-orange flan and homemade ice cream from the burnt cream	
✓ POIRE BELLE HÉLÈNE	7.90
Poached mini pear with chocolate mousse and berries	

All prices in Euro including VAT.

If you have any questions about additives and allergens, please contact our staff.