

MENU



PETIT DEJEUNER AVAILABLE ALL DAY

- ✓ MÜSLI À LA HELENE AVAILABLE FROM 9AM-12PM ONLY 6.50
Bircher muesli with pear and chocolate

- ✓ CROISSANT 4.90
served with jam and french butter

- ✓ PROFITEROLES CHOCOLAT 4.20
Cream puff with chocolate

BAGUETTE AVAILABLE ALL DAY

- ✓ BAGUETTE BRIE ET MOUTARDE AUX FIGUES 4.90
French baguette with brie, fig mustard and leaf salad

- ✓ BAGUETTE VEGAN 5.10
French baguette with vegan spread, grilled peppers and leaf salad

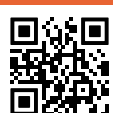
TARTE FLAMBÉE AVAILABLE FROM 12 MIDDAY

- TARTE FLAMBÉE ELSÄSSER ART 14.90
Tarte flambée with French crème fraîche, bacon, onions and spring leeks

- ✓ FLAMMKUCHEN CHAMPIGNONS AUX HERBES 15.90
Tarte flambée with french crème fraîche, herb mushrooms and garlic oil

- TARTE FLAMBÉE SAUMON ET RAIFORT 15.90
Tarte flambée with french crème fraîche, smoked salmon and fresh horseradish

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SALADS AVAILABLE FROM 12 MIDDAY

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

SALADE NIÇOISE	16.90
with tuna, peppers, potato and olives	

QUICHE & SANDWICH AVAILABLE FROM 12 MIDDAY

QUICHE DU JOUR	11.90
Quiche of the day with side salad	

SANDWICH CLUB FRANÇAIS	16.90
French club sandwich with egg, corn poulade, Bayonne ham and French cheese	

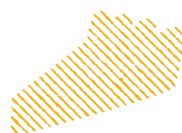
POMMES FRITES AVAILABLE FROM 12 MIDDAY

POMMES FRITES	6.50
Fried in beef dripping	

POMMES FRITES AU PARMESAN & TRUFFE	8.50
Fried in beef dripping with parmesan and truffle, truffle mayonnaise	

DESSERT AVAILABLE FROM 12 MIDDAY

✓ CAFÉ GOURMAND	8.90
Espresso with a variety of sweet treats	



All prices in Euro including VAT.

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

EVENING MENU

5-10 PM (only from Wednesday to Saturday)

STARTERS

SALADE DE CAILLEE 16.90
Salad with quail, raw vegetables, nuts and cherry vinaigrette

✓ ARTICHAUT 17.50
Whole backed artichoke with garlic bread and vinaigrette

1/2 HUMMER THERMIDOR 21.50
Gratinated lobster and wild herb salad

FOIE GRAS 18.90
Liver with port wine jelly, figs and leaf salad

✓ FAUX FOIE GRAS VEGAN 14.90
Vegan liver with lentils, nuts and vegan briosch

TARTARE DE BOEUF starter 16.90
Beef tartar with toasted white bread main 26.90

ASSIETTE D'ENTRÉE *only from two persons* per person 19.90
Appetizer plate with Leaf salad, ham and cheese cigars, tarte flambée,
Boeuf Tatar, Faux Fois Gras (vegan) and Truffle Fries

OMELETTE

OMELETTE EPAULE DE PORC 15.90
Omelette with suckling pig shoulder and spinach

✓ OMELETTE CÈPES 16.90
Omelette with roasted porcini mushrooms

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DADI
Brasserie

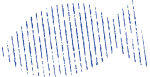
VEGETARIAN / VEGAN

- ✓ VERNIS AU CHOU-FLEUR VEGAN 19.90
Various types of cauliflower with breadcrumb butter

MEAT DISHES

- STEAK FRITES  180g 31.90
Entrecote steak served with Pommes frites truffle fried in beef dripping, 250g 41.90
truffle mayonnaise, anchovy butter, sauce béarnaise and green salad
-
- CONFIT DE CANARD 25.90
Baked duck with bean cassoulet
-
- DEUX SORTES D'AGNEAU 30.90
Minced lamb casserole and pink rack of lamb with red chard
-
- POITRINE DE VEAU FARCIE 27.90
Stuffed veal breast and veal medallion with bread dumplings, beer sauce à la DADI,
pointed cabbage and chestnuts

FISCH

- THON GRILLÉ  32.00
Grilled tuna with braised lettuce hearts, pommes dauphine and miso foam

DESSERT

- ✓ TARTE AU CITRON 8.90
Lemon tart with meringue and cocoa sorbet
-
- ✓ CRÈME BRÛLÉE TONKABOHNE 7.90
with cassis sorbet

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