



Menü Classique

Foie Gras

Fried Foie Gras with Fruits, Egg & Sweet Bread

*Château Suduirant,
Bordeaux / Sauternes 5cl*

Filet de bœuf Charolais

Roasted fillet of Charolais - beef on vegetables & Jus

*Côtes du Rhône
Château d'Orsan 0,2l*

Crème Brûlée

*Château Trignon, Muskat
Famille Quiot, Beaume de Venise 5cl*

3 Courses Menu 49 Euro / Wine Recommendation 21 Euro



Menu Charlotte

Terrine de lapin et olive

Terrine of rabbit & olive

with apple - celery - salad & Liebstöckl

Brumont Rosé, Tannat/Syrah/Merlot

Alain Brumont, Vin de Pays de Gascogne 0,1l

Filet de Skrei

*Roasted Fillet of Skrei on cream of young peas with dijon - mustard sauce,
beetroot & candied horseradish*

Bourgogne Chardonnay 'vieilles vignes'

Albert Bichot, Beaune AOC 0,1l

Crottin de Chavignol

Gratinated goat cheese with vanilla tomatoes, basil pesto & rocket

Sauvignon blanc / Gros Manseng

Alain Brumont, Vin de Pays de Gascogne 0,1l

Mousse au chocolat aux cognassier

Mousse from belgian spice chocolate

with mocha - parfait & pickled oranges

2013 Cuvée la Galline, Banyuls AOC 5cl

3 courses 48 euros per person

4 courses 56 euros per person

Wines for menu 22 euros per person

Carte du Jour

Huitres fine de claire 3 portions € 11,50
Oysters fine de claire 3 pieces

Huitres fine de claire 6 portions € 17,50
Oysters fine de claire 6 pieces

Huitres gratinées 6 portions € 19,50
Baked oysters 6 pieces

Huitres aux épinards gratinées à la crème de fromage frais
Baked Oysters with Spinach and Cream Cheese

Entrées

Betterave rouge avec mâche
Beetroot carpaccio with truffled raspberry vinaigrette,
corn salad & croutons € 8,50

Saumon de l'Atlantique mariné
Homemade Atlantic salmon with goat quark,
fresh herbs & beech mushrooms € 14,50

Soupes

Soupe rouge
Soup of beetroot with mint & pumpkin seeds € 8,50

Soupe de poissons
Breton Fish Soup with Grated Parmesan
& Garlic bread large portions € 10,50
small portion without garlic bread € 8,50

Our legendary Breton fish soup is also available for take away!
100ml € 2,80

Viandes

Coq au vin de la poitrine de poulet

Coq au vin of corn chicken breast

with fried polenta, shallot jam & Duxelle

€ 22,50

Sanglier rôti

Fried boar with walnut dumplings, sauteed Brussels sprouts,

salsify & blueberry jus

€ 26,50

Poissons

Filet de flétan noir

Fried fillet of black halibut with truffled risotto,

Ratatouille, fresh winter truffle & sauce provence

€ 26,50

Pot au feu de langoustine

Pot au feu of norway lobster with shrimps & bouchot mussels

served with jerusalem artichoke puree & root vegetables

€ 27,50

Fromage

Assortiment de fromages

Assortment of French Cheese with Fig Mustard

small (3 species)

€ 9,50

big (5 species)

€ 14,50

Desserts

Crème Brûlée

€ 6,50

Gâteau de cassis

Fine cassis yoghurt tart

with gingerbread - parfait & pear

€ 8,50

Tarte Tatin

Tarte Tatin from red Boskop - apple with nougat foam

& braised pineapple

€ 8,50

Café Gourmand

Sweet variation of the house with small café

€ 10,50

Tarte Flambee from the stone oven

Elsässer Tarte Flambee

With creme fraiche, bacon & onions € 8,50

Ham Tarte Flambee

With creme fraiche, Ham, tomatoes & cheese € 9,50

Smoked salmon Tarte Flambee

Honey mustard-dill sauce, to smoked salmon & Rucola € 14,50

Cray fish Tarte Flambee

With crem fraiche, crayfish, olives & cheese € 14,50

Feta cheese flamcake

With creme fraiche, olives, spinach salad, dried tomatoes & feta cheese € 13,50

Sweet apple flamcake

With sweet creme fraiche & sweet apple discs € 8,50

Croques

Croque Monsieur

Pain gris avec Jambon et fromage cuit au four

Grey bread with ham and cheese € 8,50

Croque Madame

Pain gris Jambon, fromage et un oeuf au plat cuit au four

Grey bread with ham, cheese and fried egg € 9,50

Croque Auvergnat

Pain gris avec rillette d'oie et roquefort cuit au four

Grey bread with Gooserillette and roquefort € 9,50