



Hors d'œuvre - Starters

Tarte de saumon aux crème caviar

Tartar of salmon with a cream of caviar,
Puy-lentils and a salad of garden herbs
€ 14,00

Tarte d'asperges et tranche jambon bayonne

Tarte of white asparagus with Bayonne-ham
and Sauce Choron
€ 13,50

Pâté de veau et morille

Pastry of veal and morrels
With braised tomatoes and a cream of peas
€ 14,50

Salad

Salade provençale

Salad with artichokes, tomatoes, olives, French Dressing and sliced anchovies
small € 9,50 large € 15,50

Salade Niçoise

Salad with olives, beans, fried egg of quail,
marinated and grilled tuna
small € 9,50 large € 15,50

Homemade Tarté Flambée

Alsacienne

Bacon, onions, Crème fraîche

Méditerranée

Mozzarella, goat's cheese, olives, bell peppers, tomatoes, basil pesto

€ 10,50



Fruits de mer

Seafood

Huîtres Fines de Claires

each € 2,80

Huîtres Marenne Oléron Pousse en claire

each € 3,90

Served with Chestet bread, lemon and a shallot vinaigrette

Plateau de fruits de mer

Scallops, king prawns, oysters, mussels, Mediterranean fish
with Sauce Poulet and Aioli
for two persons, served in two courses
per person € 35,00

Saumon fumé aux chiffonade d'oseille

Slice of smoked salmon with sauteed vegetables,
baked potatoes and a sauce of garden sorrel
€ 20,50

Filet de Dorade en papillotte

Fillet of seabream with a confit of white asparagus with fried potatoes and melted goat's cheese
€ 21,50

Homard

½ lobster € 29,00

1 lobster € 52,00

Salade de homard «Coq au Vin»

Salad of lobster «Coq au Vin»

Bisque de homard

Soup of lobster

Homard grillé

Grilled lobster with Calvados

Homard «Newburg»

Lobster with Madeira and whipped cream



Brasserie Classique

Classics

Jête de veau à la Sauce Gribiche

Marinated slices and baked calf's head with potato hash-browns and Sauce Gribiche
€ 9,50

Le foie gras « Coq au vin »

Fried medallion of gooseliver with a chutney of apples and warm brioche
€ 16,50

Consommé à l' oignon gratiné

Gratinated soup of onions
€ 6,00

Bouillabaisse

Mediterranean fish in a saffron-flavoured stock with Sauce Rouille
small € 16,50 large € 24,50

Coquilles Saint Jacques au Noilly Prat

Grilled scallops with Noilly Prat
small € 15,50 large € 23,50

Choucroute « Coq au Vin »

Filet, sausages and braised belly of pork accompanied by smooth cream of caraway and sauerkraut
small € 15,50 large € 21,50

Coq au vin

Cockerel braised in Burgundy with glazed shallots and a galette of onion and bacon
€ 18,50

Côtelettes d'agneau aux herbes de Provence et artichauts barigoule

Carré of salt grass lamb with herbs of Provence,
sauteed artichokes and gnocchi
€ 24,50



Plats spéciaux de bœuf

Beef specials

Steak tartare de bœuf

Tartar of beef filet with a cream of herbs and pine nuts, baked caper berries
small € 16,50 large € 25,50

Please choose from the accompanying sauces and side dishes :

Journedos « Rossini »

with fried gooseliver and a sauce of truffles
€ 36,00

Entrecôte à la Soubise

Entrecote
€ 21,50

Filet de bœuf en Journedos

Filetsteak
€ 29,50

Châteaubriand

Double tenderloin steak
pro Person € 29,50

Beurres et Sauce

Sauce Béarnaise

Aufgeschlagene Kräutersauce

Sauce Foyot

Béarnaise with veal jus

Sauce au Poivre

Sauce with pepper

Beurre « Café de Paris »

Butter with herbs of the garden

Garnitures

Pomme à la lyonnaise

Potatoes with onions

Pommes frites

Handcut

Asperges d'Allemagne

german asparagus

Ratatouille



Desserts

Crème brûlée et compote de rhubarbe aux fraises

Vanilla-flavoured Crème brûlée with baked confit of rhubarb
small € 4,50 large € 6,50

Mille feuille aux fraises et Crème Chantilly

Stacked flaky pastry with strawberries and a cream of vanilla
€ 7,50

Tarte au citron

Baked tarte with lemon and raspberry served with a zabaglione of coffee
€ 8,50

Mousse au chocolat

Schokoladencreme mit marinierten Beeren
€ 6,00

Fromages

Fromages Français

Selection of French cheese with a chutney of figues and mustard
€ 9,50