

Dinner

Hors d'oeuvre / Starter

Soupe du jour 11.00

Ask your waiter about our homemade soup of the day served with bread

Salade Folle  13.00

A mixed leaf salad with cured ham, croutons, cheese and grapes topped with a mustard vinaigrette served with bread

Crevettes au four

Garlic Prawns in olive oil w. chili flakes, Tomato concassé and parsley served with bread

1/2 DZ 11.00 1 DZ 21.00

Cocktail de Crevettes à l'Avocat  15.00

A delicious shrimp cocktail with cognac and our house-made cocktail sauce garnished with fresh avocados served with bread

Terrine française 15.00

Choose your favorite Terrine from our display served with bread

Escargots

Traditional Burgundy Snails in garlic-parsley butter served with bread

1/2 DZ 13.00 1 DZ 25.00

Variation d'Olives 8.00

Appetizer platter with olive oil, black olives and olive Tapenade served w. bread

Pain à l'ail au miel  7.00

Traditional garlic bread with garlic butter, parsley and honey

Quick & Easy

Poulet rôti 19.00

Half roasted Chicken w. French fries and salad

Croque Monsieur 16.00

Hot ham & cheese sandwich with Béchamel sauce

Omelette Paysanne 19.00

with vegetables & potatoes served w. bread

Kids Menu available / Ask your waiter for Gluten Free & Vegetarian options



new items on the menu / 15% surcharge applies on public holiday

Dinner

Nos Spécialités / Main

Poulet à l'Estragon *  **27.00**

Oven-roasted chicken topped with a creamy tarragon-lemon sauce

Steak à la Bordelaise *  **28.00**

Porterhouse steak (240 gr) with a classic red wine-enriched shallot sauce and a side salad

Coquilles St. Jacques * starter size **16.00/23.00**


Scallops & Shrimps in a delicious Mornay sauce topped with cheese and melted in the oven

Souris d'Agneaux *  **29.00**

Lamb shanks braised in a rosemary red wine reduction accompanied by provençale vegetables

Canard à l'Orange * **31.00**

Braised duck legs confit in orange sauce served with delicious vichy carrots

Surf N Turf *  **32.00**

Prawns skewer on top of a grilled porterhouse steak (180 gr) finished with homemade garlic butter and a salad by side

* All of the above mains are served with your choice of tomato-rice, potato croquettes, pasta or French fries

Poisson du jour *  **27.00**

Fish of the day

Poitrine de Porc  **27.00**

Twice cooked pork belly served with a warm lentils salad

La Fondue Savoyarde **28.00**

Melted French cheese served in a communal pot over a small burner, and eaten by dipping long-stemmed forks with bread into the cheese. Kirsch Schnapps and an egg by side

Plateau de Fromages **22.00**

Choose 3 French cheeses from our display w. baguette, butter & honey

Side Salad **6.00**

Side Vegetables **3.00**

French Fries, Tomato Rice, Pasta, Croquettes **3.00**

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