

METS

Dishes

ENTRÉES

Starters

Gambas grillées 16.90

grilled king prawns | garlic | chilli | cherry tomatoes | parsley

Jambon Ibérico 14.90

60 g Ibérico ham | thinly sliced on the Berkel

Carpaccio de saumon 15.90

house-cured salmon | lemon | capers

Huîtres Fines de Claire 3 PIECES 10.50

fresh oysters from Normandy | N°2 | shallot vinaigrette | lemon
EACH ADDITIONAL +3.50

Huîtres gratinées 3 PIECES 10.50

oysters au gratin | garlic cream | mountain cheese
EACH ADDITIONAL +3.50

House recommendation

Escargots de Bourgogne 12.90

6 snails | herb butter

Escargots de Bourgogne 19.90

12 snails | herb butter

Salade de mâche 12.90

small lamb's lettuce salad | potato dressing | bacon | croutons

Tartare végétal VG 12.90

vegan tartare | beetroot | chickpea | tomato | vegan egg yolk

From our starred kitchen by Martin Stopp ★★

ATAMA Faux gras VG 11.90

vegan foie gras | apricot compote | brioche

SOUPES

Soups

Soupe à l'oignon gratinée V 8.90

French onion soup | au gratin

Soupe de poissons 9.90

Marseille-style fish soup | premium fish | rouille

VG *vegan* · V *vegetarian*

CUISINE BISTROT

Bistro classics

Tarte flambée classique 10.90

traditional flatbread | crème fraîche | onions | bacon

Tarte flambée gratinée 11.90

traditional flatbread | crème fraîche | onions | bacon | Emmental

Tarte flambée au chèvre ✓ 12.90

traditional flatbread | crème fraîche | goat's cheese | honey | rosemary

Tarte flambée méditerranéenne ✓ 12.90

traditional flatbread | crème fraîche | ratatouille | goat's cheese | olives

Quiche Lorraine 10.90

warm quiche | onion | bacon | side salad

Quiche au saumon 12.90

warm quiche | Norwegian salmon | side salad

Quiche épinards-chèvre ✓ 11.90

warm quiche | spinach | goat's cheese | side salad

SALADES

Salads | All salads served with house vinaigrette

Salade de poularde 18.90

mixed salad | grilled corn-fed chicken breast | croutons

Salade au chèvre chaud ✓ 16.90

mixed salad | baked goat's cheese | caramelised walnuts | rosemary honey

Salade aux lardons 15.90

mixed salad | pan-fried bacon | organic egg | mountain cheese | croutons

Salade de filet de bœuf 27.90

mixed salad | grilled strips of beef fillet | herb king oyster mushrooms | croutons

VG vegan · V vegetarian

PLATS PRINCIPAUX

Main courses

VIANDE

Meat

Chateaubriand pour deux, 500 g *for 2 people* 85.00

Gran Asado pasture-raised beef | béarnaise sauce | thyme jus | ratatouille | choice of two sides

Bœuf Bourguignon 24.90

braised beef | bacon | mushrooms | pearl onions | mashed potatoes

House recommendation

Filet de bœuf, 200 g 36.00

Gran Asado pasture-raised beef | sauce of your choice | ratatouille | side of your choice

Entrecôte, 250 g 33.00

Gran Asado pasture-raised beef | sauce of your choice | ratatouille | side of your choice

Carré d'agneau gratiné 36.00

New Zealand rack of lamb | herb and mustard crust | thyme jus | ratatouille | rosemary potatoes

Cordon bleu de veau 28.00

veal loin | ham | cheese | lingonberries | fries

Poularde de maïs 25.90

corn-fed chicken breast | truffle jus | shaved truffle | grilled leek | mashed potatoes

Boudin noir 17.90

pan-fried black pudding | caramelised onions | mashed potatoes | apple wedges

POISSON

Fish

Loup de mer 32.00

fillet of sea bass | light tomato velouté | ratatouille | basil mash

Omble chevalier 30.00

fillet of Arctic char | saffron beurre blanc | grilled leek | mashed potatoes

Moules Frites *optional with beurre blanc (+1.50)* 19.90

mussels in white wine broth | rouille | fries

VÉGÉTALIEN

Vegan

Aubergine brûlée VG 16.50

grilled aubergine | ratatouille | vegan pesto

VG vegan · V vegetarian

SAUCES ET GARNITURES

Sauces and sides

Sauce au poivre 3.50

creamy pepper sauce

Jus au thym 3.50

thyme jus

Beurre blanc V 3.50

creamy white wine sauce

Sauce béarnaise 3.50

creamy butter sauce with meat juices and tarragon

Beurre maître d'hôtel V 2.50

herb butter

Pommes frites VG 4.50

Pommes de terre au romarin V 4.50

rosemary potatoes

Mousseline de pommes de terre V 4.50

mashed potatoes

Ratatouille VG 4.50

braised Mediterranean vegetables

Salade d'accompagnement VG 4.50

side salad

MENU ENFANT

Children's menu

Chicken breast with fries 9.90

Small veal schnitzel with fries 11.90

Kids' ice cream sundae 4.90

VG vegan · V vegetarian

DESSERTS

Desserts

Sélection de fromages ✓ 15.90

cheese platter | Chaource | Morbier | Comté | Roquefort | fig chutney | nuts

Ganache au chocolat 11.90

chocolate cream | butter biscuit | caramel sauce | vanilla ice cream

Tarte au citron ✓ 10.90

lemon tart | pistachio ice cream

House recommendation

Assiette gourmande 19.90

dessert selection: tarte au citron | crème brûlée | ganache au chocolat

Crème brûlée ✓ 7.90

silky baked custard | caramelised with cane sugar

[QR code] German menu

Please ask us about allergens and additives in our dishes.

VG vegan · V vegetarian

BOISSONS

Drinks

APÉRITIFS

Martini Bianco	4 cl	5.50
Martini Rosso	4 cl	5.50
Noilly Prat Vermouth	4 cl	5.50
Ricard pastis	4 cl	5.50
Lillet Wild Berry Lillet Blanc wild berry soda fresh berries		8.50
Aperol Spritz Aperol Prosecco soda orange slice		8.50
Hugo Prosecco elderflower syrup soda mint lime		8.50
Kir Royal with Crémant crème de cassis Crémant		8.50
Kir Royal with Champagne crème de cassis Champagne		11.50

CHAMPAGNE ET CRÉMANT AU VERRE

Champagne and Crémant by the glass

	0.1 l	
Billecart-Salmon, Brut Réserve Champagne fine bubbles fresh citrus brioche		11.50
Billecart-Salmon, Brut Rosé rosé Champagne delicate pink fine bubbles red berries elegant		12.50
Weingut Jülg, „Jean-Fritz“ Crémant brut, Pfalz dry fine bubbles green apple citrus subtle yeast notes		8.50
Weingut Jülg, „Jean-Fritz“ Crémant Rosé brut, Pfalz dry fine bubbles fresh red berries		9.50

ALTERNATIVES SANS ALCOOL – JÖRG GEIGER

Alcohol-free alternatives – Jörg Geiger

	0.1 l	0.2 l	0.75 l
Jörg Geiger Cuvée Nr. 23 sparkling rhubarb apple rose and apple blossom	7.50		39.00
Jörg Geiger 32 Grad pale grape pear quince white blossom	7.50	14.00	39.00
Jörg Geiger 33 Grad dark forest berries fine spices	7.00	14.00	39.00
	0.1 l	0.2 l	0.375 l
Jörg Geiger 35 Grad green apple gooseberry peppery and fresh	7.00	13.00	25.00
Jörg Geiger Edition „Lamothe“ ripe black cherry smoky soft tannins	7.00	13.00	25.00

VINS AU VERRE – BLANC

White wine by the glass

	0.1 l	0.2 l
Jülg, Grauburgunder „vom Kalk“, Pfalz Pinot Gris from limestone soils dry juicy ripe pear fine minerality	5.50	10.50
Saint Cosme, „Les Deux Albion“, Rhône, blanc aromatic white blend stone fruit blossom creamy fruit	7.00	13.00
Pierre Boisson, Rully „Les Cailloux“, Burgundy Chardonnay elegant citrus hazelnut fine minerality	8.50	16.00

VINS AU VERRE – ROSÉ

Rosé wine by the glass

	0.1 l	0.2 l
Diel, „Rosé de Diel“, Nahe dry crisp red berries delicate fruit	5.50	10.50
Miraval, Côtes de Provence rosé, Provence pale fresh citrus peach saline minerality	8.00	15.00

VINS AU VERRE – ROUGE

Red wine by the glass

	0.1 l	0.2 l
Château du Cèdre, Cahors, Sud-Ouest Malbec dark berries powerful velvety tannins	5.50	10.50
Saint Cosme, „Les Deux Albion“, Rhône, rouge spicy red blend dark berries pepper Mediterranean herbs	7.00	13.00
Pierre Boisson, Hautes-Côtes de Beaune, Burgundy Pinot Noir elegant cherry silky texture	8.50	16.00

VIN LIQUOREUX AU VERRE

Sweet wine by the glass

	0.05 l
Domaine Thienpont, Sauternes 2020 nobly sweet: honey apricot candied citrus – perfect with dessert	10.50

VIN AU SODA

Wine spritzer

	0.4 l
White wine spritzer	5.50

COCKTAILS ET LONGDRINKS

Cocktails and long drinks

Ferdinand's Saar Dry Gin & Tonic	13.50
Espresso Martini	10.50
Negroni	13.50
Pornstar Martini served with Champagne	14.50

BIÈRE

Beer

	0.2 l	0.4 l	0.5 l
Karlsberg Ur-Pils on tap	3.00	4.80	
Karlsberg Ur-Pils 0.0 % alcohol-free, on tap	3.00	4.80	
Radler beer with lemonade	3.00	4.80	
Radler alcohol-free	3.00	4.80	
Beer with cola	3.00	4.80	
Beer with cola, alcohol-free	3.00	4.80	
Karlsberg wheat beer			5.20
Wheat beer Radler			5.20
Wheat beer with cola			5.20
Karlsberg wheat beer, alcohol-free			5.50

EAU

Water

	0.2 l	0.4 l	0.75 l
Still table water	2.60	3.80	
Sparkling table water	2.60	3.80	
Still mineral water			7.90
Medium sparkling mineral water			7.90

BOISSONS GAZEUSES

Soft drinks

	0.2 l	0.4 l
Coca-Cola	2.80	4.20
Coca-Cola Zero	2.80	4.20
Fanta	2.80	4.20
Sprite	2.80	4.20
Spezi cola and orange soda	2.80	4.20

JUS

Juices

	0.2 l	0.4 l
Apple juice	3.50	5.50
Blackcurrant juice	3.50	5.50
Passion fruit juice	3.50	5.50
Orange juice	3.50	5.50

JUS PÉTILLANTS

Juice spritzers

	0.2 l	0.4 l
Apple spritzer	2.90	4.20
Blackcurrant spritzer	2.90	4.20
Passion fruit spritzer	2.90	4.20
Orange spritzer	2.90	4.20

LIMONADES MAISON

Homemade lemonades

	0.5 l
Raspberry-rosemary	4.90
Mango-passion fruit	4.90
Elderflower-mint	4.90

BOISSONS CHAUDES

Hot drinks

Espresso	2.80
Double espresso	3.80
Espresso macchiato	2.90
Coffee	3.20
Large coffee	4.20
Café au lait	3.80
Latte macchiato	3.80
Cappuccino	3.80
Chocolat chaud hot chocolate	3.80
Tea Earl Grey, peppermint, forest fruit, chamomile	3.80

DIGESTIFS

Grand Marnier orange liqueur	4 cl	6.50
Fernet Branca herbal bitters	4 cl	6.50

COGNAC

Cognac

Courvoisier VS	4 cl	6.50
Rémy Martin XO	4 cl	13.50
Hennessy XO	4 cl	18.50

WHISKY SINGLE MALT

Single malt whisky

Tamnavulin Port Cask	4 cl	6.90
Talisker 10 years	4 cl	7.90
Dalwhinnie Distillers Edition	4 cl	12.50
Lagavulin 16 years	4 cl	13.90

EAUX-DE-VIE VALLENDAR

Vallendar fruit brandies

Cherry	2 cl	7.50
Mirabelle plum	2 cl	7.50
Damson plum	2 cl	7.50
Williams pear	2 cl	7.50
Wild raspberry spirit	2 cl	7.50