

Evening Menu

Appetizers

Goat cheese mousse with old balsamico and various beets	9,50 €
Consommé with oxtail raviolo	12,00 €
Roasted Boudin Noir with plum chutney and bacon cream lentils	13,00 €

Entrée

Bouchot mussels in white wine stock with sauce rouille and roasted bread	14,00 €
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Main courses

Olive gnocchi with pesto, peppers and artichokes	18,50 €
Knuckle of veal ragout with salt citron, yellow beets and roasted potato terrine	24,00 €
Stewed sirloin steak with fried onions, Lviv sauce and cabbage spaetzle	26,00 €
Sea bass with curry sauce, le Puy lentils and leek	27,00 €

Dessert

Pear-goat curd-strudel with vanilla sauce and black currant sorbet	11,00 €
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