

Evening Menu

Appetizers

Goat cheese mousse with various beets	9,50 €
Consommé with semolina dumpling	11,00 €
Rabbit terrine à la paysanne with old balsamico and marinated celery	12,50 €

Entrée

Calf cheek with celery purée and plum chutney	14,00 €
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Main courses

Curd cheese-spinach-ravioli with tomato sugo	18,50 €
Pink haunch of a lamb roasted with salt lemon-jus, green beans and pommes paysannes	23,00 €
Bouillabaisse with sauce rouille, sea bass, gilthead and shrimp	25,00 €
Brisket and leg of Brasse chicken with ratatouille and gnocchi	26,00 €

Dessert

Pear-almond-strudel with blueberry ragout and honey parfait	11,00 €
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