



## Menu

Sun.-Thur. 12:00 — 01:00  
Fri.-Sat. 13:00 — 01:00

### Le Bar à Huîtres

#### Cocktail de Crevettes

Shrimp cocktail  
49

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#### Huîtres Gillardeau

Gillardeau oysters  
32 Each

### LES SOUPES

Consommé Célestine  
Chicken noodle soup  
38

Soupe à l'Oignon Gratinée  
French onion soup  
46

### VEGAN

Chou-fleur, haricots verts,  
Baies Roses et crème d'ail confit  
Grilled cauliflower with cauliflower cream,  
garlic confit and potato  
68

Portobello grille, vinaigre balsamique  
et épinards à l'huile d'olive  
Grilled portobello mushroom with balsamic vinaigrette,  
spinach and gremolata potatoes  
68

### PASTA

Tagliatelles au Citron, Beurre et Parmesan  
Tagliatelle with butter, lemon and garden peas  
59

Linguinis aux Champignons  
Vegan | Mushroom Linguine with olive oil and white wine  
62

Spaghettis Boulettes et Tomates  
Spaghetti and meatballs  
68

Spaghetti aux Fruits de Mer  
Seafood spaghetti  
96

### Club Sandwiches

CLUB JAMBON EMMENTAL  
Ham and Emmental cheese 58

B.L.T  
Bacon, lettuce and tomato 58

CLUB SAUMON FUMÉ  
Smoked salmon and cream cheese 58

\* SIDE DISH OF YOUR CHOICE INCLUDED \*

### ASSIETTE DE FROMAGES

Cheese plate  
52

### ENTRÉES

Os á Moelle	42
• Bone marrow with toasted bread and garlic confit	
Carpaccio de Bœuf	58
• Beef carpaccio with lemon juice, olive oil and parmesan	
Tartare "Tradition"	64
• Steak tartare	
Pâté de Campagne en Croûte	46
• Country pâté	
Saumon Mariné Blinis	52
• Smoked salmon blinis	
Ravioli aux Ricotta et Poireaux, Sauce Barigoule	52
• Ricotta and Leek Ravioli, Barigoule Sauce	
Galette de Courgette	48
• Zucchini galette with spinach and goat cheese	
Filets de Harengs Pommes à l'huile	42
• Pickled herring with potato salad	

### LES SALADES

Thon à la Niçoise	64
• Niçoise salad w tuna in olive oil, peppers and anchovies	
Chèvre Chaud	58
• Warm goat cheese & green leaves	
Salade d'Endives Roquefort et Noisettes	58
• Endive salad w roquefort cheese, nuts & caramelized pears	
Cœur de Laitue Vinaigrette	52
• Lettuce hearts & bacon in champagne vinaigrette	

### PLATS PRINCIPAUX

Poulet Grillé	78
• Grilled chicken breast in mustard and soy sauce	
Blanc de Poulet Pâné	68
• Chicken schnitzel	
Poulet Rôti	86
• Roasted chicken with tarragon and baked garlic cloves	
Cordon Bleu	86
• Cordon bleu	
Côte de Porc Grillée	82
• Grilled pork chop marinated in soy sauce, chili and honey	
Steack au Poivre	142
• Steak with peppercorn, brandy and cream sauce	
Filet de Bœuf	142
• Beef filet with bone marrow	
Tartare "Tradition"	114
• Steak tartare	
Merguez Grillées	72
• Grilled merguez sausage w pine nuts & tabbouleh salad	
Bifteck Haché à l'Américaine	220/300 gr. 68 / 74
• The Hamburger	8
Gauda cheese	
Moules Frites	108
• Mussels and french fries	
Pavé de Saumon à la Vapeur	89
• Steamed salmon with soy, yuzu and bok choy	
Filet de Poisson "Meunière"	108
• Corvina fish filet in a lemon and butter sauce	
Cabillaud Frit	89
• Fried Cod with cucumber and dill salad	
Daurade Grillé au Citron confit	126
• Grilled sea bream with lemon, chili and fresh herbs	

\* SIDE DISH OF YOUR CHOICE INCLUDED \*

### Plat du Jour

#### Daily specials

##### SUNDAY

Poulet a la Moutarde  
Chicken in mustard and cream  
w cabbage and nokedli  
74

##### MONDAY

Pot au Feu  
Beef stew cooked in broth with bone marrow,  
root vegetables and horseradish  
89

##### TUESDAY

Choucroute Garnie  
Goose confit, Frankfurter sausage and bacon  
cooked w beer and sauerkraut  
89

##### WEDNESDAY

Coq au Vin  
Chicken braised in wine  
74

##### THURSDAY

Bœuf Bourguignon  
Beef braised in wine and broth  
89

##### FRIDAY

Bouillabaisse  
Fish and seafood stew w saffron and fennel  
98

##### SATURDAY

Cassoulet  
Stew of white beans, duck confit and sausage  
89

### BUSINESS LUNCH

BREAD & BUTTER,  
APPETIZER AND SOFT  
DRINK, WITH THE ORDER  
OF ANY MAIN COURSE

SUNDAY - THURSDAY  
12:00 - 17:00

### SIDE DISHES

Potato gratin	... 24
French fries	... 24
Tomato salad	... 24
Steamed vegetable	... 24
String beans	... 19
Green salad	... 16
Jasmine rice	... 16