

Menu of the day

(served at lunchtime only except sundays and public holidays)

Dish of the day 12,75€

Starter of the day + dish of the day 14,75€

Dish of the day +dessert of the day 14,75€

Starter of the day +dish of the day + dessert of the day 16,75€

Children's menu (dish + dessert) 12,50€

Salmon steak with lemon and its tagliatelles

Or

Ground beef and roasted potatoes

And its dessert

Crème brûlée

Or

A cup of 2 scoops of ice cream of you choice

Menu de l'assiette 26,75€

Salmon tartar and its chive sauce

Or

Homemade patty shell

Or

Farmer salad

Or

Soup of the day

Calf's head with vinaigrette and gribiche sauce

Or

Salmon steak and its basil sauce

Or

Old fashioned way pork cheek

Or

Piece of beef with green pepper

Or

Young wild boar stew with mushrooms

Crème brûlée and its bergamot ice cream

Or

Apple crumble and its cinnamon ice cream

Or

Floating Island

Or

Ice cream cup of you choice (2 scoops)

Hot and cold starters

	Small size	Big size
*Farmer salad (lettuce, chicken breast, corn, tomatoes, egg, gruyère, artichoke heart, fresh Paris mushrooms)	7,75€	12,75€
*Salmon tartar and its chive sauce	8,75€	13,75€
*Warm goatcheese salad with honey	7,75€	12,75€
*Homemade patty shell		11,75€
*Homemade soup		6,50€
*Pan fried mushrooms and snails		15,25€
*Cassolette of marbled frog's legs		13,50€

Every starter can be served as a main dish with a side dish of roasted potatoes, rice, tagliatelles or vegetables. The supplement per side dish is 3,00€ .

The bistrot toasts

As an appetizer
Or as a starter

*As a main dish

The cheesemaker toast **10,75€** **15,50€**

(cream base , emmental, potatoes, reblochon, munster, and roquefort)

The rustic toast **10,75€** **15,50€**

(cream base , white ham, onions, Paris mushrooms, potatoes emmental and reblochon)

***As a main dish, the toast will be served with roasted potatoes and raw vegetables**

Fishes

(served with tagliatelles and vegetables)

Pike perch filet with munster **16,50€**

Entire deboned Striped bass **17,25€**
with its shallots and white wine cream

Meats and homemade dishes

(served with roasted potatoes and vegetables)

Entire duck's magret with honey	20,50€
Beef filet - with pepper	26,00€
- with mushrooms of the day	30,50€
Beef filet brochette - with its thyme juice	15,75€
- with the mushrooms of the day	18,75€
Old fashioned way knuckle of pork	17,50€
Calf's head and its vinaigrette and gribiche sauce	16,75€
Veal chop with mushrooms of the day	29,50€
Chitterling sausage AAAAA (andouillette)	15,00€
Young wild boar stew with mushrooms	16,50€

Cheeses

	2 pieces plate	Large plate
Flambé farm munster with “ Marc de Gewurztraminer ”	5,75€	9,75€
The cheesemaker plate and salad (pont l'évêque, Reblochon, Livarot, Roquefort, Brie de Meaux)	5,75€	9,75€

Desserts

Gourmet coffee (coffee, decaffeinated coffee or tea with its delicacies)		7,75€	
Gourmet wine (6 cl of muscat Rivesaltes with its delicacies)		11,25€	
Chocolate profiteroles (3 ice cream puffs)		9,75€	
Mono chocolate profiterole (1 ice cream puff)		3,75€	
Crème brûlée with its bergamot ice cream		7,75€	
Cup of ice cream or sorbet	- 1 scoop of your choice	2,85€	
-2 scoops of your choice	4,85€	- 3 scoops of your choice	7,75€
Chocolate fudge with its vanilla ice cream		9,75€	
Colonel (lemon sorbet sprinkled by vodka 4cl)		9,75€	
Rum baba with its caramel chantilly cream		9,75€	
Apple crumble with its cinnamon ice cream		4,85€	
Pears poched in red wine and its gingerbread ice cream		7,75€	