

Starters

Caesar salad

Crispy romaine lettuce tossed with an anchovy dressing, topped with croutons, Parmesan cheese, and a boiled egg.

Supplement chicken + 5

Petite Terrine

Homemade terrine of confit poultry and quail's egg with a sweet and sour red onion sauce on a chervil cream.

Carpaccio + 2.50

Thinly sliced raw beef tenderloin garnished with fresh Parmesan cheese, sunflower seeds, truffle sauce, and a colorful salad bouquet.

Sushi

California roll filled with tofu, nori, sesame seeds, and bell pepper. Served with ginger, wasabi mayonnaise, and a seaweed salad.

Tonno Tonato + 2.00

Duo of fresh tuna and a cream of tuna with capers and a focaccia crostini with an olive tapenade.

Soups

Tomato

Traditionally with basil, served with or without meatballs.

Forest mushroom

Creamy soup made with Porcini mushrooms.

Fish soup

Richly filled fish soup with various types of fish and seafood.

Main courses

Risoni

Orzo pasta enriched with roasted bell peppers, basil and tomato sauce.

Ravioli

Ravioli filled with Forest mushrooms served with a delicious truffle cream sauce, accompanied by green asparagus and cheese crisps.

Salmon

Teriyaki-marinated fillet on stir-fried udon noodles with various vegetables.

Fish of the day

Prepare to be surprised! Our host/hostess will be happy to tell you which fish and preparation is on the menu today.

Schnitzel

Our classic lightly breaded pork fillet with potato wedges and mixed vegetables. Served plain or with a choice of pepper or mushroom sauce.

Sucade

Slow-cooked veal, served with gravy on a bed of sweet potato and vegetables of the day.

China Moon

Hoisin basted duck breast on a bed of braised bok choy, served with steamed rice and crispy gyoza dumplings.

Entrecote + 7.50

Nice piece of beef tenderloin with Béarnaise sauce, potatoes and vegetables.

Homesyle dish

Ask our staff about today's dish.

Desserts

Dame Blanche

Our vanilla ice cream classic with a modern twist, topped with warm chocolate sauce and white chocolate chips and whipped cream.

Raspberry

Parfait on a puffed rice base, with mango sorbet and a red fruit macedoine.

Winter coupe

Stewed pear ice cream covered with a layer of red fruit and a cinnamon crunch.

Friandises

With a delicious cup of coffee or tea.

Assortment of cheese + 6.00

Five types of cheese presented with traditional garnishes such as walnuts, grapes and dried fruit bread.

