

# MENU

AUTHENTIC | GROUNDED | FRENCH

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## STARTERS

Fresh oysters | shallot mignonette | pumpnickel<sup>4/2/7</sup> 28/41  
Fine de Claire 6/12 pieces

Caesar salad | romaine hearts | parmesan dressing | croutons<sup>1/3/4/7/9/10</sup> 15  
*with grilled strips of beef fillet*<sup>7</sup> 32

Goat's cheese au gratin | wild herbs | hazelnut | raspberry balsam<sup>5/7/8</sup> 23

Vegan garden salad<sup>9/11</sup> 22  
Purple potato | avocado | beans | salad hearts | tomato | olive | vinaigrette

Beef fillet carpaccio<sup>7/10</sup> 23  
Marinated mushrooms | parmesan | mustard seeds | balsamic vinegar

Beef fillet tartare 125g<sup>4/10</sup> **SIGNATURE** 28  
hand-cut, classically marinated and prepared at the table

## SOUPS

Lobster cream soup | crispy fennel | Pastis-Chantilly<sup>2/7/9/14</sup> 20

French onion soup | Gruyère crouton<sup>1/6</sup> **SIGNATURE** 14

All prices in € including VAT. Please note that our dishes may contain allergens.  
For further information or assistance, please contact the service team.

## MAINS

Corn-fed poulard supreme Lemon risotto   asparagus   peas   wild garlic <sup>7</sup>	29
Roasted gilthead fillet   fennel   brandade   mussel and saffron sauce <sup>1/2/4/7/9</sup>	32
Petit Filet Mignon 180g Beans   Carrots   French fries allumettes   Bernaise sauce <sup>3/7/9</sup>	38
Grilled Entrecôte 280g <b>SIGNATURE</b> Beans   Carrots   French fries allumettes   Bernaise sauce <sup>3/7/9</sup>	39
Grilled rack of lamb Provençal peppers   tomato   baked potato <sup>1/9/10</sup>	42
Tender braised veal cheek Carrot   mashed potato   burgundy sauce <sup>3/7/9/12</sup>	32
Cassoulet   king oyster mushrooms   young vegetables Organic camelina oil <sup>1/9</sup> <b>VEGAN</b>	26
Truffle tagliolini   5 grams of freshly sliced truffle Parmesan and comté cream sauce <sup>1/3/7</sup>	30
Moules Marinières   one kilo - ideal for sharing <b>SIGNATURE</b> Root vegetables   white wine parsley butter   baguette <sup>1/2/7/9/12</sup> <i>with pommes allumettes</i>	29 34

## DESSERTS

Vanilla Crème Brûlée <sup>3/7</sup>	15
Warm apple tart   nut-caramel   vanilla ice cream <sup>1/3/5/7</sup>	16
Chocolate fondant   cherries   yogurt <sup>1/3/5/7</sup>	18
Vegan chocolate banana cake   passion fruit <sup>1/6</sup>	16
French cheese selection	22
Fig mustard   grapes   nuts   fruit bread <sup>1/5/7/10</sup>	

## ALLERGENS

Cereals containing gluten 1 | Shellfish and crustaceans 2 | Egg 3 | Fish 4 | Nuts & peanuts 5 | Soy 6  
Milk or lactose 7 | Legumes 8 | Celery 9 | Mustard 10 | Sesame 11 | Sulfites 12 | Lupins 13 | Molluscs 14

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