

Menu

Soups

- 1) Cold cucumber bowl served with mint and a shot of Gin de Cologne
- 2) Bouillabaisse – French fish soup with sauce Rouille

Baguettes and salads

- 3) Green market salad with vinaigrette
- 4) Spicy tomato–bean–salad
- 5) Fries
- 6) Aioli refined with rosemary and lime
- 7) Melanzani dip with sheep-cheese
- 8) Herb marinated olives served with lemon oil
- 9) Sweet-potatoes fries served with tomato-aioli
- 10) Nuts de la maison seasoned with honey, rosemary and sea salt

Vegetarian Baguettes

- 12) Baked potatoes served with sea salt and cress cream
- 13) Baked Camembert with a sesame crust served on lingonberry jam
- 14) Gratin Dauphinois – Potato gratin with Gruyère in an herb-cream sauce
- 15) Ratatouille gratinée – spicy vegetable gratin with sheep-cheese
- 16) Aubergine rolls stuffed with herb–cheese–sour cream
- 17) Homemade hummus with coriander, harissa and olive oil
- 18) Green baby-asparagus roasted gently in olive oil and sea salt
- 19) Ravioles rouge – Ravioli stuffed with beetroot, served with herb oil and freshly grated Gruyère
- 20) Gratinated goat-cheese served on an orange-chili-jam
- 21) Beetroot-Carpaccio with cottage cheese and walnut
- 22) Ratatouille-bread salad with pistou
- 23) Tarte Provençale baked with grilled vegetables, cream and cottage cheese

Bagatelles with meat

- 24) Croque Monsieur – Cheese-ham-toast
- 25) Raw Savoyer country ham
- 26) Variation of two air-dried salami
- 27) Spicy lamb meatballs in a rosemary-tomato-sauce
- 28) Tartiflette – Savoyer potato gratin with onions, ham and Reblochon
- 29) Coq au Vin – 2 chicken legs stewed in Burgundy wine
- 30) Boeuf Bourguignon - Beef stewed in red wine served with cress cream
- 31) Paté au Piovre – Pepperpate with gherkins and pumpernickel
- 32) Ragout de Veau fin – Fine veal stew served in a pastry cage
- 33) Roasted quail breast served on an apple-red cabbage-salad
- 34) Roasted lamb chops marinated with herbs
- 35) Regional rabbit liver in cognac cream

Bagatelles with fish

- 37) Ensalade César – Romaine lettuce, anchovies, fried capers and grated mountain cheese
- 38) Tuna-anchovy-mousse
- 39) Tatar made from Norwegian salmon served with a honey-dill-sauce
- 40) Homemade Breton fish meatballs served with tomato-aioli
- 42) Crayfish terrine served in a lemon-pepper-sauce
- 43) Salad Niçoise with beans, tuna-mousse and egg
- 44) Mousse made from smoked trout served on apple-horseradish
- 45) Saltimbocca made from Loup de Mer with sage-gremolata
- 46) Ceviche made from small prawns and palm hearts marinated with lemon, celery, coriander and chili
- 47) Coquille St. Jacques – Scallops served on basil-pistou

Bagatelles with cheese

- 48) A small selection of cheese
- 49) Baked sheep-cheese served on tomato-sugo

50) Alsatian cheese served with coarse Dijon mustard and apple vinegar

Sweet Bagatelles

51) Sorbet of the day

52) Tarte Tatin served with bourbon vanilla sauce and roasted almonds

53) Mousse au Chocolat

54) Crème Bavaoise served with rhubarb-vanilla compote