

A MOMENT TO SHARE

Aperitiv planchette 18.50

Raw ham VS, dried meat VS, Gruyère

To be enjoyed ideally with :

A glass of **Chasselas** 4.00

A glass of **Chardonnay** 5.00

Toasts with duck foie gras

6 pieces 22.00 / 12 pieces 40.00

To be enjoyed ideally with :

A glass of **Gewürztraminer** 6.00

A glass of **Prosecco Superior « Bacio della luna »** 6.50




Toasts with beef tartare

6 pieces 12.50 / 12 pieces 20.00

To be enjoyed ideally with :

A glass of **Pinot noir** 5.00

STARTERS

Homemade Malakoff (Gruyère Doughnut) 	7.00 piece
with a seasonal salad	12.00
Homemade duck foie gras terrine with Armagnac	25.00
toasts & butter	
Burgundy snails (6p.) in cassolette & homemade butter	14.50
Curry cream with vegetables 	10.00
Pink shrimp cocktail with calypso sauce	15.50
Fresh Salad 	8.00
(french or italian dressing)	

OUR FISHES

Grilled fillet of sea bream	38.50
on small vegetables & sautéed potatoes, herb emulsion	
Fillets of perch meunière with homemade tartar sauce	37.50
thin fries, seasonal vegetables & green salad as a starter	
« Fish & Chips » fried fillets of perch	29.50
homemade tartare sauce & thin fries	
Arctic char fillet "Belle-meunière"	39.00
white rice & seasonal vegetables	

THE MUST

*Beef fillet on a slate with 4 sauces
accompanied by thin fries and a bundle of beans
Fresh salad as a starter*

48.50

OUR ESSENTIALS

Parisian entrecote fillet with homemade butter "XVIème" thin fries & seasonal vegetables	44.00
Fresh roasted cockerel with rosemary thin fries & seasonal vegetables	33.00
Cordon bleu « Vieux-Molésou » (Ham & Gruyère) thin fries & seasonal vegetables	39.50
Beef tartare (knife cut), flavoured with cognac thin fries, toasts and butter	37.00
Fresh pure beef hamburgers with homemade butter "XVIème" thin fries and seasonal vegetables	26.50


STRAIGHT FROM THE CHEF'S HAT...

Pork tenderloin with morels tagliatelle	38.50
Sliced veal with curry and rice crown	39.00
Beef entrecote with porcini mushrooms in cream sauce tagliatelle & seasonal vegetables	44.00

*Supplement morel sauce or pepper sauce +7.00
Alternatively, we can offer you tagliatelle or rice*




Gluten-free  Vegetarian 
including statutory VAT

OUR PASTA

Spaghetti « Voronoff »	30.00
a treat with diced beef fillet seasoned with sweet paprika, cream and cognac	
Tagliatelle « Land - Sea »	32.00
diced beef fillet, king prawn tails, oyster sauce	
Penne Vodka 	26.00
coated with a fine cream sauce and flavoured with Vodka, diced tomatoes	



GLUTEN-FREE AND MORE VEGETARIAN DISHES

Curry vegan  	26.00
vegetable curry with massala and coconut milk, served with rice	
Grilled veal paillard 	29.50
white rice & steamed vegetables	
Arctic char fillet (steamed) 	38.50
white rice & steamed vegetables	
Vegetarian Burger (vegetables patty) 	24.00
with mixed salads	