

# FOOD MENU

## MIXED BOARD TO SHARE 34€

a generous platter of cold meats and cheeses to share, served with homemade bread, butter and crunchy pickles  
(served only from 3 p.m.)

[7]

## GOAT CHEESE SALAD 20€

salad with breaded goat cheese, walnuts, honey  
[1-7-10-12]

## SALADE VOSGIENNE 20€

salad, egg, tomato, lardons, croutons, fresh cream  
[1-3-7-10-12]

## CAESAR SALAD 20€

salad, breaded chicken fillet, anchovy and parmesan sauce, fried onions and croutons  
[1-3-7-10-12]

## BOUCHÉE À LA REINE 20€

vol-au-vent, creamy béchamel diced chicken breasts and mushrooms  
[1-3-7-10-12]

## BEEF TARTARE 24€

(knife cut)

piece of beef, onions, capers, pickle, parsley, english sauce, burger sauce, tabasco  
[3-5-10]

## ROASTED SKREI FILLET 28€

classic beurre blanc scented with tarragon and lime  
[4-7-9-12]

## VEAL KIDNEY WITH TRADITIONAL GARNISH 24€

kidneys with red wine and shallot sauce  
[7-9-10-12]

## FRESH AND WILD MUSHROOM STEW 18€

seasonal mushrooms, onions, garlic, thyme, red wine and tomato  
[4-7-9-12]

### 1 SIDE DISH of choice:

mashed potatoes(7), homemade fries, salad(10-12), seasonal vegetables(7), rice(7), roasted ratte potatoes with rosemary(7)

Extra Side dish: 3€

## FISH & CHIPS 24€

sole, tartare sauce, herb cream, lemon, chips  
[1-3-4-7-12]

## CORDON BLEU 24€

breaded chicken fillet wrapped around ham and cheddar cheese, mushroom cream sauce  
[1-3-7-9-12]

## WIENER SCHNITZEL 22€

breaded pork escalope, tartare sauce  
[1-3-7-10-12]

## HANGER STEAK 26€

(IRL ANGUS) 200g

## RIB STEAK 32€

(ARG) 280g

## BBQ RIBS 22€

pork ribs barbecue sauce, ear of corn  
[1-7-10]

## LES DESSERTS

### COUPE AMÉRICAINE 10€

salted butter caramel, brownie, walnuts, hazelnuts, whipped cream, caramel topping, vanilla and chocolate ice cream

### BROWNIE 10€

vanilla ice cream and whipped cream  
[1-3-7-8]

### DAME BLANCHE 10€

vanilla ice cream, whipped cream, chocolate

### 1 SAUCES of choice\*:

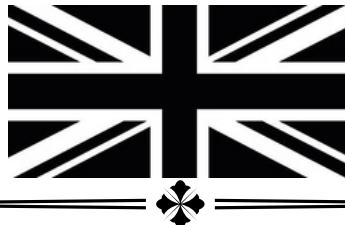
SAUCES of choice\*:

Mushroom(1-7-9-12), Pepper(1-7-9-12), Spicy, Red Wine(1-7-9-12), Béarnaise(3-7)

Extra Sauce: 3€

### Allergens:

(1) Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanut, (6) Soy, (7) Milk and lactose, (8) Nuts: pistachios, almonds, hazelnuts, cashew nuts, pecans, Brazil nuts, macadamia nuts, Queensland nuts, (9) Celery, (10) Mustard (11) Sesame seeds, (12) Sulphur dioxide, sulphites >10mg/kg, (13) Lupin, (14) Molluscs



# BURGERS

## CLASSIC BURGER\*

beef steak, cheddar, burger sauce\*, tomato, salad,  
pickle, onion, homemade bread

[1-3-7-10]

18€

## BACON \* - 20€

classic\* + bacon

[1-3-7-10]

## LUXEMBURGER - 20€

classic\* - hash browns instead of bread

[1-3-7-10]

## MONTAGNARD - 22€

bacon\* + st-nectaire cheese, hash brown

[1-3-7-10]

## LITTLE SCOVILLE - 20€

classic\* + jalapeños

[1-3-7-10]

## À CHEVAL - 20€

classic\* + fried egg

[1-3-7-10]

## KRATOS - 30€

2 x beef steak, 2 x cheddar cheese, 2 x hash brown, bacon,  
burger sauce, salad, tomato, pickles, onions, homemade bread  
[1-3-7-10]

### EXTRA:

fried egg(3), bacon, cheddar(7), hash browns (3-7), jalapeños(12) 3€

EXTRA steak: 6€