



# 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 AMÉRICAIN 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\*:**

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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€**