

Current proposals

Veal carpaccio marinated with herbs	starter	17.50
Dried tomatoes and parmesan crust	main course	26.50
Escalope of duck Foie gras sautéed with honey	Starter	19.50
With grapes and mushrooms		
Crayfish bisque from the lake flavoured with Armagnac		14.50
The sea sauerkraut with butter sauce and steamed potatoes (with filet of sea bream, salmon, shrimps, scallops and mussels)		39.50
The royal sea sauerkraut with butter sauce and steamed potatoes (with lobster tail, scallops, langoustines and mussels)		48.50

TRY THIS

Ramen Burger

26.50

Homemade Swiss Beef meat « de nos Monts » with cheddar cheese
Ramen noodles bun, Batavia lettuce, tomatoes, caramelized onion, bacon and
BBQ sauce. Served with a salad on the side

Mussels marinière

Butter, shallots, garlic, white wine and parsley



Mussels poulette

Butter, shallots, garlic, white wine, cream and parsley

Mussels with red curry and lemon grass

Butter, shallots, cream, red curry and lemon grass

Mussels (F)

the plate	22.00
large portion	29.00
the plate	22.50
large portion	29.50
the plate	22.50
large portion	29.50

Mussels are served with French fries