

Soupes

EUR

Soupe de Pommes de terre

Potato cream soup
with Julienne of country ham and cress foam

7.40

Consommé de canard

Consommé of local country duck
and fried quail egg

8.50

Bouillabaisse

Clear french fish soup with seafood,
Rouille and roasted bread

11.50

Entrées

Escargots

Half dozen escargots in garlic herbal butter

9.50

Boudin de Berlin

Black pudding from „Blutwursttritter Benser“
served with mashed potatoes
and chutney of apples and shallots

9.90

Fromage de Chèvre gratiné

Roasted goat cheese on current Confit
and pan fried brioche

11.90

Tatar

Tatar „Brasserie“ of beef fillet with capers,
pickled cucumbers, fillet of anchovies, shallots
and fried quail egg,
served with roasted farmhouse bread or French fries

14.50

Salade

EUR

Salade verte

Marinated leaf salads

5.50

Salade Brasserie

Salad „Brasserie“ with bell pepper, tomatoes,
radishes, cucumbers and sunflower kernels
as starter

6.90

as maincourse

10.50

available with:

- pan fried prawns

5.00

- stripes of balsamic marinated or natural
pan fried tender chicken breast

5.00

- three different fillets of grilled fish

8.00

Please, choose your dressing:

Yoghurt dressing with herbals

Balsamic vinaigrette brown or white

Grape seed-raspberry dressing

Tarte flambée

- classic

with bacon, onions, crème fraîche and cheese

9.90

- vegetarian

with leaf spinach, goat cream cheese,
pine nut kernels and mushrooms

10.90

- mediterranean

with Parma ham, vine tomatoes, Mozzarella
and arugula salad

11.90

-la mer

with smoked salmon, leaf spinach, bell pepper
and Bleu des Neiges

12.50

Plats végétarienne

Quiche

Quiche with onions and Comté cheese,
served with marinated leaf salads

9.90

Nouilles farcies

Homemade ravioli stuffed with spinach and Roquefort
on pear bell pepper chutney

14.50

Plats

EUR

Plateau de saucisses » Sebert »

Cold sausage plate of master butcher "Sebert"
smoked ham, Mettwurst, liver sausage,
boiled ham with balsamic onions and gherkins,
home-baked bread on the side

13.50

Boudin de Berlin

Black pudding from „Blutwursttritter Benser“
served with mashed potatoes
and chutney of apples and shallots

15.50

Bouillabaisse

Clear french fish soup with seafood,
Rouille and roasted bread

17.50

Escalope à la viennoise

Wiener schnitzel (breaded slice of veal)
on lukewarm salad of potatoes and mustard pickles

19.50

Foie de veau

Calf liver „Brasserie“ on port wine sauce
served with balsamic shallots
and mashed potatoes with roasted onions

19.50

Filets d'agneau

Pan fried fillets of lamb on Linguine pasta
served with bell pepper and courgettes in pesto,
Parmesan on the side

19.90

Tatar

Tatar „Brasserie“ of beef fillet with capers,
pickled cucumbers, fillets of anchovies,
shallots and fried quail egg
served with roasted farmhouse bread or French fries

23.50

Magret et cuisseau de canard

Breast and leg of local country duck
on marjoram jus served with red cabbage,
apple chutney and bread dumplings

24.00

Filet de Sandre

Fillet of pike perch grilled on its skin
with shrimps dill sauce served with root vegetables
and buttered potatoes

24.50

Steaks et Grillades

Irish steaks "Hereford Prime" from the lava stone grill.

The high humidity of the Irish weather - constant rain - keep the grass lush and green - the ideal food base for cattle.

By maturing the meat on the bone is particularly intense.

		EUR
<i>Steaks</i>		
Entrecôte	220 g	22.00
Entrecôte	320 g	28.00
Entrecôte	400 g	33.00
Fillet of beef	200 g	29.00
Fillet of beef	300 g	36.00
Fillet of beef	400 g	49.00

Filet de porc

Fillet of pork	200 g	
of « Saalower » herbal pork		
pan fried in whole		19.00

Please, choose your supplements:

with bacon beans and potato gratin

or

- mixed salad with dressing of your choice

Poissons du jour

Fish of the day grilled on its skin
served with grilled vegetables
and rosemary potatoes

Price of the day

Chateaubriand

Chateaubriand about 450g
(takes about 30 minutes)
served with four different vegetables,
rosemary potatoes or French fries
and sauce Béarnaise

59.00

Suppléments

Cafe de Paris butter	1.50
Homemade barbecue sauce	2.00
Green pepper cream sauce	2.00
Sauce Béarnaise	2.00
Shallot sauce	2.00

For special wishes, please contact our staff.

Desserts

EUR

Sorbet maison

Homemade sorbet – scoop

2.50

Sorbet maison pétillant

Homemade sorbet with Prosecco

For the varieties, please contact our staff.

6.50

Rouleau du nougat glacé

Nougat ice cream coated with marzipan
on pear chutney and chocolate sauce

7.50

Mousse au Chocolat

Dark mousse of „Valrhona“ chocolate
on balsamic cherries with vanilla foam in glass

8.50

Crème brûlée

Vanilla crème brûlée with fruits of the season

8.90

Fromages

Petit plateau de fromage

Three different kinds
of unpasteurized cheese

9.50

Grand plateau de fromage

Five different kinds
of unpasteurized cheese

12.90

Reblochon de Savoie AOC,

cow raw milk, semi-soft cheese of the Savoy Alps

Camembert de Normandie AOC Marie Harel,

cow raw milk from Normandy

Langres AOC Chalancey,

cow raw milk, soft cheese with scoured rind, from the Champagne

Brillat Savarin,

cow raw milk, without rind, cream cheese from the Bourgogne

Pont L'Évêque AOC,

cow raw milk with scoured rind, from the Normandy

Bleu de Neiges

cow raw milk, Blue cheese,
of the Auvergne

Selles sur Cher AOC,

goat raw milk, soft cheese coated with ash, from the province Berry