TO START

12 Celery cappuccino, with or without bacon chips
14 French onion soup
12 Homemade country pâté
17 Veal sweetbread and morel vol-au-vent
17 Pâté en croûte from Maison Bollard
16 6 wild snails / 29€ for 12
12 Poached egg with mushroom sauce
17 Gravlax salmon with wasabi cream
16 Small chicken & vegetable spring rolls

RATHER FRESH

23 Steak tartares of french beef
- Classic
- Venetian (tomato, olive, pesto, parmesan, spring onion)

SOMEWHERE IN ALSACE

Our cabbage is cooked according to tradition: lard, juniper and champagne

29 Sauerkraut with semi-salted knuckle of pork
30 Alsacian sauerkraut : semi-salted pork collar, Frankfurt sausage, Montbéliard sausage, Bavarian sausage
35 The great Zimmer sauerkraut : semi-cured pork knuckle, semi-cured pork collar, Frankfurt sausage, Montbéliard sausage, Bavarian sausage
33 Seafood sauerkraut : Salmon, smoked haddock, Label Rouge prawns, fish according to availability, white butter sauce

A FEW DISHES

22 Vegetable curry, thaï rice Ⓥ
23 Vegetarian moussaka, green salad Ⓥ
27 Label Rouge prawn risotto with bisque sauce
26 Rigatoni with Label Rouge salmon and lemon cream sauce
34 Grilled octopus, steamed potatoes, chorizo sauce
29 Sea bream fillet, pan-fried vegetables, mandarin sauce
26 Chicken supreme with Riesling, pan-fried mushrooms, thaï rice
24 Cheeseburger : melted cheddar, beef, crispy bacon, caramelized onions, tomato, barbecue sauce
24 Chickenburger : crispy chicken, cajun sauce, caramelized onions, tomato, cheddar
29 Angus skirt steak, Tiger style sauce, mashed potatoes
35 Veal steak, green beans, forest mushroom sauce
27 Beef bourguignon, steamed potatoes
45 Rossini Beef fillet, gratin Dauphinois (potato gratin)
16 Kid's menu upon request

SET MENU 30€

Celery cappuccino, with or without bacon chips
or Homemade country pâté
or Poached egg with mushroom sauce

And

Vegetable curry, thaï rice Ⓥ
or Chicken supreme with Riesling, pan-fried mushrooms, thaï rice
or Rigatoni with Label Rouge salmon and lemon cream sauce

FROM THE FINGERTIPS

16 Small chicken & vegetable spring rolls, sweet and sour sauce
17 Sea urchin coral tarama from "Kaviari", toasted bread
17 Smoked sardines from « Kaviari », toasted bread
15 Pork rillettes to share
24 Charcuterie board: country pâté, Serrano ham, dried sausage, chorizo, smoked sausage with garlic, pork rillettes
26 Mixte board : country pâté, Serrano ham, dried sausage, smoked sausage with garlic, goat cheese brick, Cantal cheese AOP
17 Three cheese platter : goat cheese brick, Cantal cheese AOP, Gaperon cheese with garlic and pepper flavored
18 Croque-Monsieur or Croque-Madame with "Poujauran" bread, french fries and greens

GREENS

24 **Caesar salad** : Crispy chicken, boiled egg, romaine lettuce, croutons and parmesan
25 **Thai salad** : Marinated beef tataki, Chinese cabbage, chayote, carrot, mango, sesame seeds, fried onions
23 **Curly salad with bacon** : Poached egg, bleu cheese, curly salad, bacon, croutons

INTERLUDE

12 Goat cheese brick, cherry chutney
12 Gaperon cheese with garlic and pepper flavored
12 Cantal cheese AOP

END OF GAME !

12 Cheesecake, red fruit coulis
12 Chocolate lava cake, vanilla ice cream
12 Crème brûlée with praline
13 French toast style brioche, vanilla ice cream
12 Seasonal fruit salad, Hibiscus herbal tea
13 Profiteroles
12 Belle-Hélène pear with whipped cream
13 Mont-Blanc ice cream cup : chestnut ice cream, meringue, whipped cream
12 Gourmet coffee (+1,5€ gourmet tea)
16 Irish coffee

14 THE FAMOUS Berthillon ICE CREAMS

Your choice of two flavours :

Salted butter caramel, Extra Bitter cacao, mocha honey nougat, vanilla, raspberry, pistachio, mandarin pear, passion fruit, vineyard peach, blackcurrant

☆ **Candied chestnut flavor 2 balls** (+3,00€)

Kitchen chef : Laurent ZAMBONINI

Original A4 a agrandir a 130% - sur cet original A4, le texte ne doit pas dépasser 27,7 cm de hauteur

VINES

RED

	37,5cl	75cl
Woody and robust		
Côte de Bourg AOP – Château Escalette AB *A côtes de Bourg carved in limestone, full and fresh with a fine tannic line*		35
Saint-Emilion AOP - Château Robin des Moines AB *Nice density, velvety tannins, wood and roasted coffee hints*	28	52
Saint-Estèphe AOC – La Device de Lilian *silky and melted tannins, a beautiful freshness*		62
Saint-Julien AOP - Les Fiefs de Lagrange - 2021 **Second vin du cru classé Château Lagrange** *Lovely, with supple tannins, nose of black fruit, cherry ans spices*		72
Fruity and silky		
Brouilly AOC - Réserve de Beauvoisie *Supple, crunchy and fruity, very lovely*	21	37
Saint-Nicolas de Bourgueil AOC – La Tour de Mon Père AB *Organically produced, lovely ans very fruity*		42
Sancerre AOC- Domaine Doudeau Léger *Light robe, violet notes*		46
Bourgogne côte Chalonnaise AOP Pinot Noir Millebuis *Silky, light tannins, griotte cherry nose*		43
Plimp ans spicy		
Argentine – Malbec- Mendoza, Bodega Piedra Negra AB *Intense nose of red fruit ; cherry plum. Supple, round ans spicy in the mouth*		39
Fitou AOP – Domaine Bertrand Bergé AB *A generous, zesty wine with aromas of black fruit*		40
Pic Saint-Loup AOP – Domaine des Rocs AB *Round and full in the mouth, nose of ripe berries ans hints of wood.*		45
Croze Hermitage AOC - Chante Passo *Ample and full in the mouth, nose of black fruit ans licorice*		49

WHITE

Vin de Pays d'Oc IGP - Le sudiste Chardonnay *Fresh and lovely, thyme nose*		35
Anjou blanc AOC – Le P'tit Chenin AB *Vivid ans dry, fresh and crispy like an apple*		38
IGP Pays d'Oc – Domaine Les Salices - Viognier *Powerful nose with notes of apricot and rose.*		36
Sancerre AOC- Domaine Doudeau Léger *Very dry and Crisp, citrus and exotic fruit hints*		46
Alsace Gewurztraminer AOP – Cave de Ribeauvillé *Elegant, fresh, slightly sweet, exotic fruits, lychee, rose*		46
Riesling – Domaine Christophe Mittnacht – Terres d'Etoiles *Fruity, mineral, ideal with sauerkraut!*		47
Pouilly fumé AOC - Domaine Bruno Blondelet *Mineral and classy, nose of flint-stone ans grapefruit*		45
Chablis AOP – Famille Gueguen *A beautiful minerality, chiseled freshness, note of fresh hazelnut*		51
Pouilly Fuissé AOC – Thierry Drouin *Ample and full, toasted woody notes, honey*		65
Monbazillac AOC – Château Beautrand Vieilles Vignes *Moist, round, smooth and fruity, dry apricot nose*		38
Chavin Zéro - White Sauvignon dealcoholized *The intensity of a pure and vibrant Sauvignon, combining freshness and finesse*		35

ROSÉ

IGP Méditerranée – Ponton n°7 *Very pale, supple, crisp, nice nose of amyl, citrus hints*		38
Coteaux d'Aix AOP – Domaine Saint-Julien-Les-Vignes AB *Beautiful pale pink color with a floral and fruity nose.*		40
Côtes de Provence AOP – Miraval *Delicate notes of citrus and white flowers. Delicious and balanced.*		45

CHAMPAGNE !

	12cl	75cl
Marcoult brut	15	95
Ruinart brut	20	135
Ruinart Blanc de Blancs		195

WATERS

	33 cl	75 cl
Abatilles, with gas or not	6,3	9
Chateldon		10

SIGNATURE COCKTAILS 10 to 20 cl

16 **Our Expresso Martini**
Vodka, coffee and white chocolate liqueur, cane sugar, coffee

16 **Spotlight**
Bombay Sapphire Gin, thyme and green tea-infused syrup, apple juice, tonic water

16 **The governor**
amber rum, cinnamon, cider, tonic water

CLASSIC COCKTAILS 10 to 20 cl

15 **Aperol Spritz**
Apérol, Prosecco Bolani, sparkling water

16 **St-Germain Spritz**
St-Germain liquor , Prosecco Bolani, sparkling water

15 **Le Mojito**
Plantation Original Dark rum, fresh mint, lime, cane sugar, sparkling water

15 **Margarita**
Tequila, triple sec, lime juice

15 **Cosmopolitan**
Vodka, triple sec, cranberry juice, lime juice

15 **Old fashioned**
Bourbon, Angostura, orange zeste

16 **Porn Star Martini**
Vodka, passion juice , vanilla, Prosecco Bolani

15 **Moscow Mule**
Vodka, lime juice, Ginger Beer

15 **White Russian**
Vodka, coffee liqueur, fresh cream

14 **Bombay Sapphire** & Indian Tonic water Fever Tree

16 **Hendrick's gin** & Indian Tonic water Fever Tree

13 MOCKTAILS 15 to 30 cl

Virgin Mojito
Fresh mint, lime, lemonade, and crushed ice

Bloom
Hibiscus syrup, fresh lemon juice, Guava juice, lemonade

Winter garden
Cinnamon syrup, lemon juice, pear juice, apple juice, soda

14 SMOOTHIE 45cl

Kiwi passion fruit smoothie
Fresh fruit kiwi, mango sorbet, passionn fruit and pineapple juice

Mango pineapple smoothie
Fresh fruit mango pineapple, diet French yoghurt, mango juice

Vanilla banana smoothie
Fresh fruit banana, pineapple juice, vanilla iced cream, cane sugar

Milkshake
Chocolate or banana chocolate

APERITIFS 2 to 14 cl

8 White wine kir (Chardonnay)
15 Glass of Champagne
16 Royal kir
18 Large glass of champagne with ice
15 Large glass of rosé with ice
16 Negroni (campari, red vermouth, saffron gin)
7 Ricard, Suze, Lillet blanc
8 Red of white Martini, red or white Porto, Campari

DRAUGHT BEER

	25cl	50cl
Heineken *(Holland)*	6,5	12
Ciney *(Belgium)*	8	13
Gallia Weiss & Versa *(France)*	7,5	12,5
Beer of the day	8	13

BOTTLED BEER & CIDER 33cl

9 **Gallia Lager**, *Paris, refreshing blond beer, slightly bitter*
9 **Desperados**, *France, tequila flavour, citrus hints*
9 **Appie Cider**, Paris

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