

STARTERS

Fresh soup of the day	€ 6.30
6 French oysters M3	€ 17.00
Home smoked salmon from Norway, onion, parsley, toast	€ 21.00
Marinated salmon from Norway, dill sauce, toast	€ 21.00
Homemade shrimp croquets (2) salad	€ 19.50
Beef carpaccio with Parmesan cheese, white truffle oil & Balsamico	€ 17.00
Royal Red King Crab – vegetables – cream – lemon	€ 29.00

MAIN COURSE

Royal cod with a white wine sauce, wokked vegetables, mashed potatoes	€ 29.50
River eel in a green sauce made from twelve fresh garden herbs - chips	€ 33.50
Sole backs in butter – warm vegetables - chips	€ 33.50
Royal Red King Crab – vegetables – cream – lemon - rice	€ 49.50
Americain prepare – vegetables – chips	€ 23.50
Grilles Limousin steak first choice (250gr)	€ 24.00
Osso Bucco, tagliatelli, fresh tomato, basilicum, Parmezan cheese	€ 26.50
Veal blanquette, warm vegetables, Basmaty rice	€ 26.50
Grilled Irish Rib Eye - chips	€ 27.50
SUPPL: herb butter or warm sauces or salad or chicory or tomato	€ 3.00
warm vegetables according to the season	€ 5.00

SALAD

Cesar salad: chicken – Parmezan cheese – limon – egg	€ 19.50
Goat cheese: apple – bacon – nuts – cricket beer syrup	€ 21.50
Scampi: paprika – bacon – apple	€ 23.50
Island: smoked salmon – gray scrimps – pancetta – apple	€ 25.50
Vegetarian salad	€ 12.00

PASTA

Vegetarian pasta: tomato sauce – pesto & Parmesan cheese	€ 16.00
Spaghetti bolognaise & Emmental cheese	€ 17.00
Tagliatelle smoked salmon – vegetables	€ 21.00
Tagliatelle Pesto – Mangalica ham – vegetables Parmesan cheese	€ 22.00

Croquemonsieur :

- Only the croque € 10.00
- With 2 eggs sunny-side-up € 13.00
- With a mixed salad € 15.00
- With Bolognaise sauce € 16.00

For the kids:

2 eggs sunny-side-up	€ 6.00
2 minced-meat ball– tomato – chips	€ 8.00
1 cheese croquet – tomato – chips	€ 8.00
Small Spaghetti bolognaise & Emmental cheese	€ 11.00
Homemade shrimp croquet – tomato – chips	€ 14.00
Chicken burger– apple sauce – chips	€ 12.00
Small steak – tomato – chips	€ 14.00
Fried fish fillet – tomato – chips	€ 14.00
Funny ice cream: Zoo Loco surprise Vanilla	€ 4.50

DESSERT

Selection of cheeses from the region – toast	€ 12.00
Chocolate mousse the way my grand ma did it	€ 8.50
Authentic Crème Brûlée typical French dessert	€ 8.50
Chocolate fondue: fruit that you can drop into warm chocolate sauce	€ 9.00
Crème brûlée mousseline – red fruit – Italian meringue	€ 9.00
Carpaccio of pine apple – Kirsch – green lemon sorbet	€ 11.00
Green lemon sorbet with Wodka Limska	€ 11.00
Nougat glacé, caramel sauce & fresh fruit	€ 8.50
Vanilla ice cream with good Belgium chocolate “Dame Blanche”	€ 8.50

COFFEE

Coffee with some sweets	€ 3.00
The: Earl Grey – Jarmin – Camilla – Mint – Grandmothers garden	€ 3.70
Irish coffee	€ 9.00

SPECIALTY MENU

Rosé champagne Bernard Massard with starters

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My smoked salmon from Norway, onion, parsley, toast

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Royal cod – mashed potatoes – worked vegetables – white wine sauce

Or

Irish Rib Eye entrecote – warm vegetables – chips – warm sauce

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Marinade red fruit from the region – crème brûlée mousseline

Italian meringue – crispy almond biscuit

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Coffee with some sweets

In this menu there is good wine and also water include for € 70