

Our jug wine suggestion :

IGP Pays d'Oc

	12cl	20cl	25cl	50cl
White	2.90€	4.60€	5.70€	11.30€
Rosé	2.90€	4.60€	5.70€	11.30€
Red	2.90€	4.60€	5.70€	11.30€

STARTERS

Egg Mayonnaise 	4.90€	6 snails with garlic butter	7.50€
Leeks & Egg Mimosa 	4.90€	Soup of the day	6.90€
Country-style terrine	6.90€	Salmon rillettes	7.50€
Marrow bone	7.90€	Black forest ham	5.90€
Lollo rossa lettuce with lemon 	5.90€	Alsatian salad (saveloy + Emmental cheese)	5.50€

MAIN COURSES

Pork shank in beer sauce, sauerkraut	15.90€	Ribs, homemade barbecue sauce, chips	15.90€
Butcher 's piece (beef), chips	17.50€	Sauerkraut with 5 meats	16.50€
Bœuf bourguignon, pasta	15.90€	Tomato stuffed with tuna, rice	12.50€
Beef tartare, chips, salad	18.90€	Salmon steak, dill sauce, pilaf rice	14.90€
Half-cockerel, creamy sauce, chips	14.90€	Parmigiana, green salad 	11.90€
Sausage with purée and gravy	13.90€	Millefeuille of eggplants, tomato sauce and Mozzarella au gratin	

BAKED "COQUILLETES" PASTA

Salmon	13.90€	Carbonara	10.90€
Coquillettes pasta, marinated salmon, creamy Parmesan sauce, arugula		Coquillettes pasta, bacon, onions, creamy Parmesan sauce, arugula	
Chicken and mushrooms	12.90€	Mushrooms 	11.90€
Coquillettes pasta, marinated chicken, mushrooms, creamy Parmesan sauce, arugula		Coquillettes pasta, mushrooms, creamy Parmesan sauce, arugula	



Vegetarian dish

CHEESE

Brie cheese 4.90€

DESSERTS

Apple cinnamon compote 2.50€

Caramel cream 3.50€

Crème brûlée of the day 3.90€

Like a chocolate mousse 3.90€

Chocolate fondant, vanilla ice cream 8.50€

Fruit cheesecake of the season 6.50€

Red fruit soup 4.90€

ICE CREAM

Tartlet of the day 4.90€

Dame blanche 5.50€

Lemon sorbet drizzled with brandy 6.50€

Ice cream and sorbets

Flavours: vanilla / chocolate / coffee / lemon / raspberry

1 scoop 1.90€

2 scoops 3.80€

3 scoops 5.70€

A coffee with your dessert? It's just €1.50 extra!



Vegetarian dish