

Head Chef Pierre Klein's Summer Menu:

The CAPRESE SALAD

(Mozzarella di Bufala, tomato and basil) 13,00

The CAPRESE salad is THE Summer salad made famous by its tasty tomato and mozzarella. The key? Quality ingredients: sun-ripened seasonal tomatoes, Mozzarella di Bufala Campana PDO, fresh basil, balsamic vinegar and the finest olive oil. That's the secret to success!

Shelled GAMBAS salad

Pineapple
Rosemary Olive Oil..... 16,00

The CHEF'S SALAD

smoked and grilled magret duck breast with duck foie gras
on a bed of green salad..... 19,50

The Two-SALMON BURGER

Crayfish butter, dill crème,
Cucummmber pickles and red onion rings
French fries 18,50

The SMOKED SALMON Scottish, Label Rouge, hand-salted and hand-smoked, by our selected tasters.

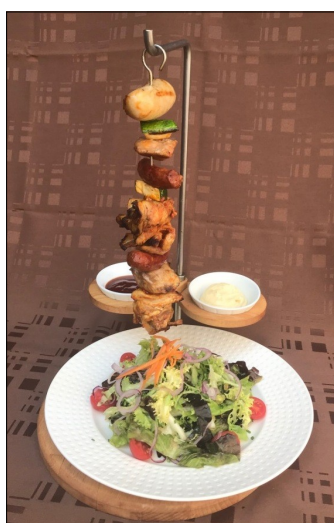


Photo non contractuelle

HANGING BROCHETTE

MEAT BROCHETTE 22,00

Charolais beef, chicken, merguez, grilled
farmhouse sausage, farmhouse bacon,
capsicum pepper and onion
French fries and green salad
mayonnaise and sauce au poivre vert

COFFEE WITH MINI DESSERTS 9,00

Accompany your espresso or herbal tea with:
Vanilla crème brûlée
Chocolate mousse
Smooth chocolate brownie
Don Papa sorbet
Coffee tiramisu



Our strawberries suggestion

plain 7,20
Melba 8,80
Whipped cream..... 7,60
Strawberry Soup, vanilla ice-cream,
whipped cream..... 8,40

PRIX NETS
TVA comprise 10 %