

BREAKFAST

- SERVED BETWEEN 9.00 - 12.00 -

Yogurt.....	45,-	Scrambled eggs	65,-
<i>With homemade plum compote & granola</i>		<i>Sides: smoked salmon, sausage or dry-salted bacon (extra + 25,-).</i>	
Oatmeal with apple, cinnamon & nuts	45,-	Avocado sliced ryebread or white.....	65,-
Freshly sliced fruit.....	35,-	Eggs Benedict.....	125,-
Jam.....	10,-	<i>Brioche bread, ham, Hollandaise, spinach and poached egg.</i>	
Pink grape 1/2	20,-	Eggs Royal with salmon.....	125,-
Comté cheese, 24 months with bread.....	20,-	<i>Brioche bread, salmon, Hollandaise, spinach, poached egg.</i>	
Boiled ham with herbs.....	25,-	Orange juice.....	36,-
Sourdough bread.....	30,-	Apple juice	34,-
Ryebread.....	20,-	Mimosa	89,-
Croissant.....	25,-	<i>Orange juice & cremant.</i>	
Pain au chocolat	28,-		

LUNCH

- SERVED BETWEEN 11.30 - 15.00 -

SMALL DISHES

Pâté en coute	135,-
<i>Baked pâté with celery remoulade and Cornichon pickles.</i>	
Croque Madame.....	140,-
<i>Brioche bread w. ham, Béchamel sauce, fried egg & Comté cheese</i>	
<i>(w. fries + 35,-)</i>	
Charcuterie.....	135,-/195,-
<i>Selection of air-dried sausage, ham, paté, cheese w. crispy & pickled garnishes and bread.</i>	

LARGE DISHES

Moules Frites.....	175,-
<i>Steamed mussels in creamy white wine sauce w. sourdough, fries & aioli.</i>	
Bordeaux Burger	175,-
<i>Beef patty, crisp lettuce, pepper bacon, Comté cheese, red onion chutney, our own burger dressing. Served with fries & mayonnaise.</i>	
Grilled Steak Frites.....	325,-
<i>Served with fries, sauce Bearnaise, green salad.</i>	
Beef tartar	165,-
<i>Served with fries & salad.</i>	
Niçoise with salmon.....	165,-
<i>Salad with rillettes of smoked salmon, black olives, red onion, cucumber, green beans, tomatoes & vinaigrette.</i>	
Chevre chaud	145,-
<i>Fresh greens, goat cheese gratinee, raspberry vinaigrette, pickled raisins & green beans.</i>	
French omelet.....	145,-
<i>With onion & bacon in herbal cream. Served with green salad.</i>	
EXTRAS: Pommes frites w. mayo or green salad w. vinaigrette	45,- PP

SNACKS

Oysters au naturel 6/12	185/350,-
<i>Served with champagne vinaigrette & lemon.</i>	
Fried small fish w. piment mayo....	65,-
Tarte flambée (2-4 people).....	95,-
<i>Alsation onion pizza with crème fraîche</i>	
Sardines from Pinhais.....	95,-
<i>First-class Portuguese sardines in olive oil, grilled sourdough bread and lemon.</i>	
Sun-dried black olives	35,-
Chips with Karl Johan mayo.....	35,-
Guara salted almonds.....	35,-

SWEETS

Small French cakes (pr. pers.).....	45,-
Macaroons, 2 pcs.....	45,-
Apple pie	95,-
<i>With creme fraîche icecream.</i>	
Creme Brûlée	65,-
Gateau Marcel.....	95,-
<i>Creamy chocolate cake, berries, vanilla ice cream.</i>	

For information on allergens in the food please ask the personnel.