



Moules Frites

Provençal style - red broth - fennel, celery, white wine, pastis, tomato,
olive oil; french fries & sauce rouille - 20,5

à la crème - white broth - velouté, crème Fraîche, white wine, vermouth, horseradish,
fennel, celery; french fries & sauce rouille - 21,5

à la maison - Winteredition - oven-baked-brussels-sprouts, roasted almonds -
gorgonzola-vermouth-velouté, celery, fennel, fresh herbs;
pommes frites & sauce rouille - 24,5€

“Sauce Rouille” is a cold sauce from southern france, based on mashed
potatoes and
olive oil, seasoned with saffron, garlic, sea salt and chili.



Mussels, braised onions, chick peas & calamari
celery, garlic, chili, white wine, tomatoes & olive oil; baguette - 23

Mussels & braised giant beans
fennel, celery, white wine, tomato, dill & olive oil; baguette - 19



Extra

French Fries & Sauce Rouille - 5

Loaded **Poutine** fries

- with artichokes, chard & white-wine-gorgonzola-sauce - 12

- with braised onions, calamari & chick peas - topped with sauce rouille - 14,5

Dessert

Chocolate fondant with cassis - 6,5 / Lemon sorbet - 5,5

About allergens and additives - please check our “Allergy Book”