



## 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: velouté, crème Fraîche, white wine, vermouth, blue cheese & baby peas; french fries & sauce rouille - 24,5

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



Mussels, braised onions, chick peas & calamari  
- slightly-chili-spicy -  
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

## Poutine

- Loaded 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 “Amalfi-Style” - 5,5

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