

Moules Frites

Provençal style - red broth - fennel, celery, white wine, pastis, tomato,
olive oil; french fries & sauce rouille 21,5

à la crème - white broth - velouté, crème fraîche, white wine, vermouth, horseradish, fennel,
celery; french fries & sauce rouille 22,5

à la maison: velouté, crème fraîche, white wine, vermouth, celery,
blue cheese & baby peas; french fries & sauce rouille 25,5

“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 24

Mussels & braised giant beans
fennel, celery, white wine, tomato, dill & olive oil; baguette 20

Cocotier

french-asia-style - green-curry-broth - slightly-chili-spicy
Spinach and leeks braised in peanut and sage butter
coconut milk, green curry, celery, apple; chopped peanuts, lime,
fresh cilantro, sesame-chili-oil; baguette 24



Extra

French Fries & Sauce Rouille 5

Poutine

- Loaded Fries -
- with artichokes, chard & white-wine-gorgonzola-sauce 13
- with braised onions, calamari & chick peas - topped with sauce rouille 15,5

Dessert

Chocolate fondant with cassis 7

Lemon sorbet “Amalfi-Style” 6

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