

# Carte du Jour

daily from 6 pm

## BOUDIN RAVIOLI

ON PLUM-CITRUS CHUTNEY

15,50

### SARDINE SANDWICH

roasted sardine fillets, peppers, rocket with olive crust

16,50

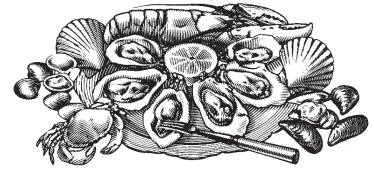
### ROASTED DUCK FOIE GRAS

with frisee salad and apricot chutney

17,50

## Oysters

*all day !*



PIECE	3,90
1/2 DOZEN	22,90
1/2 DOZEN AND 1 glas Champagne	32,90
13 FOR 12	45,00

### BRIE DE MEAUX AUS TRUFFES

Apple and red wine onion quiche with sweet wine jelly

17,50

### VINEYARD SNAILS FROM THE OVEN

a dozen, with garlic baguette

16,50

## Spinach-Coconut-Curry cream soup

with crustacean patty

12,50

## Bouillabaisse Provençale

Fish soup with crustaceans, potatoes, vegetables  
aioli, sauce rouille, cheese and croûtons

37,50

### Wine recommendation

"Minervois" • Hecht & Bannier • Syrah, Grenache • Languedoc 2015  
0,1l: 4,70 0,25l: 11,50 0,5l: 23,00 Fl.: 34,00

## HOMEMADE TRUFFLE TAGLIATELLE

on roasted mushrooms with dried tomatoes and Comté

27,50

## FRIED PIKE-PERCH FILLET

on potato-cucumber risotto, semi-dried tomatoes and dill pesto

33,50

## FRIED TURBOT FILLET

with truffle risotto and semi-dried tomatoes

38,50

## BRAISED OX CHEEK

with vegetable in red wine jus served with mashed potatoes and onion

37,50

## PINK ROASTED IRISH LAMB SHANK CA. 300G

served with ratatouille and potato gratin

37,50

### MOUSSE AU CHOCOLAT

6,70

DESSERT VARIATION CAFE PARIS  
5 delicacies from the patisserie

14,50

### WARM APPLE STRUDEL

with sultanas and walnut ice cream

9,00

### CRÈME BRÛLÉE

9,80

### ICE CREAM SANDWICH

WITH KUMQUAT-WALNUT PARFAIT

7,20