

T O S H A R E

Gourmet platter

Dried meat VS, cured Ham VS & Gruyère

For 2 pers. 19.50 (+7.50 per person)

Game terrine toasts

6 pieces 16.00 / 12 pieces 30.00

Toast with duck foie gras mousse

6 pieces 22.00 / 12 pieces 40.00

S T A R T E R S

Green or seasonal salad 

8.90

Homemade Malakoff (Gruyère doughnut) 
with salad

7.90 per piece
12.50

Snail cassalette with homemade butter

16.50



SIGNATURE DISH

Beef Entrecôte
Homemade « XVIème » butter
served with thin fries &
seasonal vegetables

46.00

OUR ESSENTIALS

Veal Cordon Bleu «Vieux-Molésou »	46.00
Tender veal escalope garnished with ham & Gruyère Thin fries & seasonal vegetables	
Roast fresh cockerel with rosemary	37.00
thin fries & seasonal vegetables	
Beef tartare (knife cut) flavored with cognac	38.00
thin fries, toasts & butter	
Fresh Ground Beef Steaks with our "XVIème" butter	
thin fries & seasonal vegetables	28.50
Linguine « Voronoff »	33.50
A delight with diced beef, seasoned with sweet paprika, cream & cognac	
Perch fillets « meunière style » with homemade tartare sauce	
thin fries, seasonal vegetables & a green salad as a starter	39.00
« Fish & Chips » breaded & fried perch fillets	31.50
homemade tartar sauce & thin fries	

Extra sauce: morel mushrooms +9.00, pepper sauce +7.50
 Alternatively, we can offer linguine, rice, thin fries, or homemade spaetzli