

## APPETIZERS & MOMENTS TO SHARE

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### Swiss platter

Dried meat VS, Raw ham VS, Gruyère cheese  
19.50

### Smoked Salmon toasts





6 pieces 16.00 / 12 pieces 30.00

### Provençal Flavored Toasts

Green & black olives with pesto rosso  
6 pieces 15.00 / 12 pieces 28.00

## STARTERS

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Green or seasonal salad 	8.30
Homemade Malakoff (Gruyère doughnut)  with flavored mesclun	7.90 per piece 12.50
Artisanal vol-au-vent with morel mushrooms 	19.50
Crayfish cocktail & homemade calypso sauce	16.50
Vegetable velouté & spinach-ricotta ravioli 	14.00

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## THE MUST

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**Beef fillet on stone & its 3 sauces**  
served with thin fries  
Market salad as a starter

53.00

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## OUR HITS

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<b>Beef Entrecôte and its "XVIème" buttersauce</b> thin fries & seasonal vegetables	46.00
<b>Veal Cordon Bleu « Vieux-Moléson »</b> Veal escalope garnished with ham and Gruyère cheese, thin fries & seasonal vegetables	45.00
<b>Fresh rosemary cockerel</b> thin fries & seasonal vegetables	35.00
<b>Beef tartare (knife cut) flavored with cognac</b> thin fries, toasts & butter	38.00
<b>Fresh pure beef burgers patties with "XVIème" buttersauce</b> thin fries & seasonal vegetables	28.00
<b>Linguine « Voronoff »</b> A delight with diced beef seasoned with mild paprika, cream & cognac	31.50

*Extra morel sauce +9.00, or pepper sauce +7.50*  
*As an alternative, we can offer linguine, rice, or thin fries*

## ALSO TO DISCOVER

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<b>Beef fillet with morel sauce</b>	54.00
served with thin fries & seasonal vegetables	
<b>Sliced veal curry «Madras»</b>	42.00
rice crown & Papadum	

## FISH SIDE

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<b>Perch fillets « meunière » with homemade tartar sauce</b>	38.50
thin fries, seasonal vegetables & green salad	
<b>Sea bass fillet with creamy Gewürztraminer sauce</b>	43.50
braised fennel, rice timbale	
<b>"Fish &amp; Chips" breaded and fried perch fillets</b>	29.50
homemade tartar sauce & thin fries	
<b>Saffron linguine with smoked salmon</b>	30.00
coated in a saffron white wine sauce & smoked salmon	

## CURRENT VEGETARIAN DISHES

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<b>Vegan vegetable curry « Ko Samui »</b> 	28.50
with coconut milk, served with rice	
<b>Linguine « à la Vodka »</b> 	26.00
coated in a delicate creamy sauce flavored with Vodka	