

## APPETIZERS AND SHARING MOMENTS

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### Hunter's Platter

Wild boar sausage with walnuts & duo of local tomme cheese  
19.50

To enjoy with :  
A glass of **Johannisberg** 6.50

### Duck foie gras toasts

6 pieces 22.00 / 12 pieces 40.00

To enjoy with :  
A glass of **Gewürztraminer** 6.50

### Game terrine Toasts

6 pieces 15.00 / 12 pieces 28.00

To enjoy with :  
A glass of **Pinot noir d'Yvorne** 6.00



## STARTERS

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<b>Homemade Malakoff (Gruyère doughnut)</b> 	7.50 per piece
with salad	12.50
<b>Green or seasonal salad</b> 	8.30
<b>Autumn Goast Cheese &amp; Pear Salad</b> 	14.50
Mixed greens, pears, walnuts & goat cheese, maple syrup vinaigrette	

## NOS POISSONS

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<b>Steamed Royal Dorade Filet</b> 	39.50
Steamed vegetables & rice	
<b>Perch fillets « meunière style »</b> <b>with homemade tartare sauce</b>	
thin fries, seasonal vegetables & green salad	38.50
<b>« Fish &amp; Chips » breaded &amp; friend perch fillets</b>	29.50
homemade tartar sauce & thin fries	
<b>« Madras » Prawn tail curry</b>	41.00
served with a crown of rice & papadum	

## CHEF'S SUGGESTION

**Grilled Beef Fillet with Chanterelles,  
Humagne Rouge wine reduction  
Served with market vegetables and roasted hazelnuts  
& thin fries**

51.00

## OUR ESSENTIALS



<b>Beef Entrecôte with our homemade "XVIème" butter</b> thin fries & seasonal vegetables	46.00
<b>Roast fresh Cockerel with rosemary on the spit</b> thin fries & seasonal vegetables	35.00
<b>Beef tartar (knife cut), flavored with Cognac</b> thin fries, toasts & butter	38.00
<b>Fresh Ground Beef Steaks with our "XVIème" butter</b> thin fries & seasonal vegetables	28.00
<b>Linguine « Voronoff »</b> A delight with diced beef, seasoned with sweet paprika, cream & cognac	31.50

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