


## TO BEGIN WITH

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*Plater of « salaisons du Pays »*  
*Raw ham VS, dried meat VS, Gruyère*

19.50

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*Mediterranean – flavored toasts*   
*Diced tomatoes, basil and olive oil served with small toasts*

6 pieces 11.00

12 pieces 20.00

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*Duck foie gras toasts*

6 pieces 22.00

12 pieces 40.00

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Gluten free  Vegetarian   
Regulatory VAT included

## STARTERS

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*Homemade Malakoff (Gruyère doughnut)*  7.00 per piece  
*with seasonal salad* 12.00

*Raviolini « al limone »*  16.00  
*light creamy white wine sauce*

*Green or seasonal salad*  7.90

## SPECIAL « MALAKOFFS »

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*« Malakoff » Menu* 41.00

*Appetizer platter*

*Raw ham & dried meat*

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*Duo of Malakoffs with salad*

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*Raspberry sorbet with liqueur*

## THE MUST

*Beef filet on slate with its 3 sauces*

*served with thin fries*

*Seasonal salad as a starter*

49.50

## OUR ESSENTIALS

*Beef entrecote with our "XVIème" homemade butter*

45.00

*thin fries & seasonal vegetables*

*Fresh roasted coquelet with rosemary*

35.00

*thin fries & seasonal vegetables*

*Viennese veal escalope*

42.00

*breaded veal escalope, thin fries & seasonal vegetables*

*Beef tartare (knife cut), flavored with cognac*

38.00

*thin fries, toasts & butter*

*Fresh ground beef steaks with our "XVIème" homemade butter*

27.50

*thin fries & seasonal vegetables*

*Sliced veal with « Madras » curry*

42.00

*rice crown & Papadum*

*Supplement for morel or pepper sauce +7.00*

*Alternatively, we can offer you linguine, rice or thin fries*