






Starters

Soup of the day	5,50 €
Snails in parsley butter (6 pieces / 12 pieces)	6,80 € / 13,00 €
Onion tart	10,50 €
 Potato pancakes with herbs, smoked salmon rose with horseradish cream	12,30 €
Beef Carpaccio with olive oil	13,50 €
 Toast with wood mushrooms	10,80 €
 Salad with goat cheese and hazelnuts	10,50 €
 Salmon tartar with coconut milk and lime	13,90 €

Flamed tarts

Traditional flamed tart	8,60 €
 Flamed tart with garlic and savoury herbs	9,20 €
Gratinated flamed tart	9,70 €
Flamed tart forester's style	10,80 €

Italian specials

Lasagne Bolognese	13,00 €
Pasta of your choice: penne-rigate, spaghetti or tagliatelle	11,00 €
<u>Sauce of your choice:</u>  neapolitan,  pesto,  all' Arrabiata, bolognese	




Meat dishes

Beef tenderloin (+/- 200 gr.)	26,50 €
Sirloin steak (+/- 200 gr.)	22,10 €
Escalope Viennese style	18,50 €
<u>Sauce of your choice:</u> bearnese, mushrooms, green pepper, herb butter	
<u>Side dish of your choice:</u> roasted or steamed potatoes, French fries or pilaf rice	
Lamb stew casserole with celery, mashed Jerusalem artichokes	17,40 €
Braised cheek of pork in cocotte with chard, gratinated penne	14,80 €
Hind stew casserole with quinces, mashed celery and spätzle	16,40 €




This symbol indicates vegetarian dishes.

Fish dishes

 Codfish fillets on lentils	16,80 €
Sauerkraut with fish, white-wine sauce and horseradish (pike-perch, salmon, pike)	18,50 €
 Roasted monkfish medallions with chicory, orange sauce and coriander	25,50 €
 King prawns skewer with mango	17,40 €

Our Savoie specialties

 Raclette (without ham platter)	16,00 €
Raclette (with ham platter)	24,00 €
Tartiflette (potato gratin with reblochon cheese)	18,20 €
Beef and veal fondue with red wine	18,80 €
Beef and veal broth fondue	18,80 €

Our fondues are served with French fries and a mixed salad

The kids' corner

Lasagna Bambino	8,50 €
Ham plate with roasted potatoes or French fries	8,50 €
Pasta with sauce of your choice: penne-rigate, spaghetti or tagliatelle	8,50 €
<u>Sauce of your choice:</u>  neapolitan  pesto,  all' Arrabiata, bolognese	

Desserts

Pie with seasonal fruits	3,70 €
Tropical profiteroles (mango, litchi, passion fruit)	6,50 €
Fresh fruit salad	4,80 €
Rich chocolate cake (+/- 15 minutes waiting time)	6,50 €
Iced chocolate soufflé with a melted mandarin centre	5,50 €
Crème brûlée	5,50 €
Tart Tatin with seasonal fruits	5,50 €
Flamed tart with apples	5,50 €

Don't hesitate to ask for our ice-cream menu.



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THE SOMMELIER CORNER

	glas	bottle
The bubbles		
Crémant of Luxembourg	5,00 €	30,00 €
Champagne Drappier Carte d'Or	9,50 €	57,00 €
	dl	bottle
The white wines		
Luxembourg		
Riesling PC, Remich Primerberg, Marc Kox	2,60 €	19,50 €
Pinot gris GPC, Remich Fels, Marc Kox	2,80 €	21,00 €
Pinot blanc GPC, Château de Schengen, Domaine Thill	3,40 €	25,50 €
Auxerrois GPC, Remich Fels, Marc Kox	2,20 €	16,80 €
France		
Sancerre Les Baronnes, Domaine Henri Bourgeois		37,50 €
Chablis « Cuvée Prestige », Domaine Chevalier		31,50 €
Sauvignon, Château du Cros		22,20 €
America		
Chardonnay, Beringer, Californie	3,00 €	22,50 €
The rose wines		
Luxembourg		
Pinot noir, Wellenstein Folschette, Domaine Bastian	3,80 €	28,50 €
France		
Vin de Pays d'Orange, Cellier des Princes	2,00 €	15,50 €
The red wines		
France		
Château des Annereaux, Lalande Pomerol		48,40 €
Château Fleur Maillet, Pomerol		52,00 €
La Croix Bonis, Château Phélan-Ségur, Saint-Estèphe		38,60 €
La Fleur Bayron, Listrac-Médoc		41,60 €
Vacqueyras, Domaine de Montvac		27,50 €
Crozes Hermitage, Cave de Tain	3,60 €	27,00 €
Château Laborde Cru bourgeois, Bordeaux	3,60 €	27,00 €
Argentina		
Cabernet Sauvignon, Terre de Luna	3,30 €	24,80 €
Italie		
Pater-Sangiovese, Marchesi di Frescobaldi		25,50 €

All of our wines are available in carafe of 1, 2, 3 et 5 dl