

Starters

French onion soup ⁷	€ 7,00
Pumpkin ginger soup with pumpkin seed oil and roasted pumpkin seeds ^{6,7}	€ 7,00
Crottin de Chavignol Baked goat's cheese / arugula salad ^{1,7,8}	€ 12,50
Tempura-shrimps Autumn salads / two dips ^{1,3,9}	€ 9,50
Petit Camembert au four / fried camembert With fried parsley / three kinds of bread ^{1,5} or for two / 250 gr.	€ 12,00 € 17,00
Fresh fried cèpes Onions / bacon / autumn salads	€ 13,00
<u>In between</u>	
Merguez in the Cocotte Fried vegetables / Humus ^{1,2,5}	€ 15,00
Bouillabaisse shellfish / seefruit / pike-erch / safran / carrots / fennel garlicbread ^{1,2,5,4,7,10}	€ 14,00
Snails With garlic white wine sauce ^{1,10}	€ 9,50
Autumn salads Very thin air-dried ham / grilled apricots / roasted nuts or. grilled chicken fillet / grilled apricots / roasted nuts ^{1,8,9}	€ 13,00 € 15,00
Homemade dumplings French seasonal mushrooms / wild herb salads / Riesling- sauce ^{2,5,10}	€ 16,00

Main courses

Homemade Crozets Savoyards (buckwheat nudles à la minute) Reblochon (cheese) / air dried ham ^{1,2,5}	€ 17,00
Homemade french Ravioli filled with four kinds of cheese / beetroot coulis Filled with goat's cheese / Reblechon / Roquefort / Comté / caramelized walnuts / salad ^{2,5,6}	€ 17,00
Giant Shrimps Optionally with jasmine rice, spinach tagliatelle or autumn salads comes with two dips ^{1,3,5,7,11}	€ 19,00
Burger/Rind 200gr Salad / tomatoes / gherkins / braised onions / gratinates with cheese homemade French Frites ^{1, 2, 5, 8}	€ 16,50
Rumpsteak Homemade French / autumn salads ^{1, 8, 9, 11}	€ 24,00
Ragout de chevreuil / ragout of dear in red wine, served in a Cocotte Fried potato - and pumpkincubes ^{7, 10}	€ 22,00
Snapper filet baked in tempura-panko Puree of peas / homemade fishfond and lime-honey-sauce	€ 19,00

Desserts

Parfait of the saison / saisonal fruits ⁵	€ 7,50
Schokoladensoufflé / cassis ice / kiwi-Sauce ^{1,5}	€ 7,50
Crème caramel ^{2,5}	€ 7,00