

# MENU DE DÉJEUNER

MONDAY, JUNE 22<sup>ND</sup> UNTIL FRIDAY, JUNE 26<sup>TH</sup> 2026

## LUNCH MENU

### GAZPACHO

CHILLED VEGETABLE SOUP WITH A FINE VEGETABLE GARNISH

7 €

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### QUASI DE VEAU FROID

COLD MARINATED PRIME BOILED VEAL WITH PUMPKIN SEED OIL  
AND LYONNAISE POTATOES

15,50 €

WAHLWEISE

### SAUMON MARINÉ MAISON

HOME-CURED MARINATED SALMON WITH HONEY-DILL SAUCE  
AND POTATO-LEEK RÖSTI

15,50 €

WAHLWEISE

### MILLE-FEUILLE AUX CHANTERELLES

CHANTERELLE MUSHROOM MILLE-FEUILLE  
WITH A BOUQUET OF MIXED GREENS

15,50 €

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### PARFAIT GLACÉ AUX FRAMBOISES FRAÎCHES

FRESH RASPBERRY ICED PARFAIT WITH BERRIES AND MINT

7 €

**2-GANG-MENÜ 21 €**

**3-GANG-MENÜ 25 €**

## OUR FRENCH CLASSICS

### STEAK TARTARE

BEEF TARTARE, EGG YOLK, SHALLOTS, CAPERS,  
ANCHOVIES AND POMMES ALLUMETTES

24 €

### LE BOUDIN

FRENCH BLACK PUDDING WITH MUSTARD SAUCE, APPLES,  
ONIONS AND MASHED POTATOES

24,50 €

### STEAK FRITES

GRILLED RUMP STEAK WITH FRENCH FRIES  
AND A SMALL MIXED SALAD

26,50 €