

Les hors d'œuvres

Appetizers

Salade de chèvre

Leaf salad with honey flavored goat cheese, served with herb vinaigrette
€ 11,50

Salade verte du jour

Mixed greens with cherry tomatoes, (low fat) grated parmesan and pine nuts, served with vinaigrette
€ 8,90
€ 6,90 small portion

Salade au pleurotes

Wild herb salad with oyster mushrooms, shaved parmesan and walnuts, served with raspberry vinaigrette
€ 13,50

Salade Côte d'Azur

Mixed salad with grilled ocean perch cucumbers, tomatoes, bell pepper, olives, green beans and boiled eggs
€ 14,50

Escargots

Half a dozen snails gratinated with Café de Paris butter
€ 12,50

Tarte flambée

Alsatian tarte flambée with crème fraîche, onions and bacon
€ 9,50

Tarte flambée „ici“

Tarte flambée with figs, cheese, serrano ham and rocket salad
€ 10,50

Les Potages / Soups

Soupe à l'oignon

French onion soup topped with baked Gruyère cheese
€ 7,90

Soupe aux chanterelles

Chanterelles cream soup flavoured with herbs
€ 10,50

Le conseil du chef

Chef's suggestion

Chanterelles

Baguette marinated with garlic and oil, topped with sautéed chanterelles, served with side salad € 11,50
Side dish at your choice
- fillet of salmon € 19,00
- pork fillet € 20,00
- veal escalope € 21,50

Végétarien

Vegetarian dishes

Pappardelles

Pasta served with dried tomatoes, olives and spinach leaves
€ 16,50

Risotto aux bolets

Cep risotto with grated parmesan and candied tomatoes
€ 17,50

Les Poissons

Fish

Filet de dorade royale

Fillet of gilthead with potato leek fondue
€ 20,50

Filet d'omble chevalier

Fillet of samlet with cabbage turnip and gnocchi flavoured with wild garlic
€ 23,50

Cigale de mer

Slipper lobster with ribbon noodles, baby spinach and fennel
€ 26,50

Les Plats

Main Course

Entrecôte grillée

Roasted entrecôte with French fries, green beans, sauce Béarnaise or herb butter
€ 26,50

Filet de boeuf

Medaillon of beef fillet served with potato gratin, red wine marinated shallots and sugar peas
€ 28,50

Magret de canard

Medium roasted duck breast „Barbarie“ in orange sauce with potatoes and carrots
€ 19,50

Escalope viennoise géante

– the *ici* escalope –
Breaded veal escalope with cranberries
Side dish at your choice
- French fries
- potato salad
- small green salad
€ 22,50 [3, 7, 9]

Filet de porc du pays de Parma

Pancetta wrapped médaillon of pork fillet with potato puree
€ 20,50

Filet de boeuf avec pleurote du panicaut

Medaillon of beef fillet with seared king oyster mushrooms and potato-shallot puree
€ 24,50

Rosbif (cold)

Roastbeef with fried potatoes and side salad
€ 14,90

Coq au vin

Chicken in red wine sauce, served with noodles and mushrooms
€ 17,50

For 2 person

Côte de Boeuf

Prime rib, served with green beans, rosemary potatoes and sauce Béarnaise
€ 29,50 each person

Merci bien

de votre visite!

We thank you for visiting us and hope to welcome you soon again.

Thomas Fahr, Executive Chef
September 2011

These items were chosen to cater to the different dietary needs of our guests. Our staff is happy to answer any questions you may have.

1 – antioxidant
3 – artificial coloring
6 – emulsifier
7 – antidegradant
8 – acidity regulator
9 – citric acid