

# Muschel Bar

- Winter Menu -



## À la maison

- Winteredition - oven-baked-brussels-sprouts, roasted almonds -  
gorgonzola-vermouth-velouté, celery, fennel, fresh herbs;  
pommes frites & sauce rouille - 24,5€

## Mussels with braised giant beans

in red broth - with fennel, celery, white wine, pastis, garlic, tomato, dill &  
olive oil; baguette - 19€

## Muschel-Bar-Surf&Turf-Special

with couscous, ribs, kale and turnip - soupy, wintery main course -  
mussels & ribs boiled in their own stock with kale, swede, rosemary, turmeric  
& olive oil - poured over ras-el-hanout-couscous - 25€



## Moules Frites

- Our Classics -

in red broth - provençal: fennel, celery, white wine, pastis, garlic, tomato,  
olive oil; pommes frites & sauce rouille - 20,5€

in white broth: light-white-vermouth-velouté, fennel, celery,  
fresh herbs & olive oil; pommes frites & sauce rouille - 21,5€

The "rouille" is a sauce from the South of France. The base is mashed potatoes and olive oil.  
It is seasoned with saffron, garlic, sea salt and chili.



## New Poutine

Pommes frites with artichokes, chard, gorgonzola-white-wine-sauce - 12€

Extra:

Pommes frites & Sauce Rouille - 5€

Dessert

Chocolate fondant with cassis - 6,5€ / Lemon sorbet "amalfi-style" - 5,5€