



Moules Frites

Provençal style - in red broth - fennel, celery, white wine, pastis, tomato, olive oil; french fries & sauce rouille - 20,5

White broth - light velouté, white wine, vermouth, fennel, celery; french fries & sauce rouille - 21,5

à la maison: light velouté, white wine, vermouth, blue cheese & baby peas; french fries & sauce rouille - 24,5

“Sauce Rouille” is a cold sauce from southern france, based on mashed potatoes and olive oil, seasoned with saffron, garlic, sea salt and chili.



**Spanish style - slightly-chili-spicy
Mussels, braised onions, chick peas & calamari
celery, garlic, chili, white wine, tomatoes & olive oil; baquette - 22**

**Greek style: Mussels & braised giant beans
fennel, celery, white wine, tomato, dill & olive oil; baquette - 19**

**- Muschelbar free style - slightly-chili-spicy
Spinach and leeks braised in peanut and sage butter
coconut milk, green curry; chopped peanuts, lime,
fresh cilantro, chili oil, baquette - 22**

Extra

French Fries & Sauce Rouille - 5

Loaded **Poutine** fries

**with artichokes, chard & white-wine-gorgonzola-sauce - 12
with braised onions, calamari & chick peas - topped with sauce rouille - 14,5**

Dessert

Chocolate fondant with cassis - 6,5 / Lemon sorbet “Amalfi-Style” - 5,5

About allergens and additives - please check our “Allergy Book”