



Moules Frites

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

à la crème - white broth - velouté, crème fraîche, white wine, vermouth, fennel, celery; french fries & sauce rouille - 21,5

à la maison: velouté, crème fraîche, 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; baguette - 23**

Greek style - mussels & braised giant beans

fennel, celery, white wine, tomato, dill & olive oil; baguette - 19

‘Cocotier’ - french-asia-style - green-curry-broth - slightly-chili-spicy

**Spinach and leeks braised in peanut and sage butter
coconut milk, green curry, apple; chopped peanuts, lime,
fresh cilantro, sesame-chili-oil, baguette - 23**

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”