



Vive la France!

Mussels, shrimps and "Tarte Flambée"

From 09th January till 03rd February 2019

Our beer- and wine recommendations for the seasonal specialties:

Pinot blanc, Martin Conrad, Brauneberg, Mosel, Austria	0,2 l	7,50 €	0,75 l	24,50 €
Chardonnay DOC, winery Terlan, South Tyrol, Italy	0,2 l	7,50 €	0,75 l	26,50 €
Green Veltliner, Berg Vogelsang, Weingut Bründlmayer, Kamptal, Austria			0,75 l	28,50 €
2010 Winkl Sauvignon Blanc, winery Terlan, South Tyrol, Italy			0,75 l	35,00 €
„La Cuvée de Lisa“, Les Lauribert, Rosé de Provence, France	0,2 l	4,70 €	0,75 l	16,50 €

Chef's recommendation

Ribbon noodles

with Ragout fin of game fish
and mussels

14,90 €

Original "Tarte Flambée" from Alsace

(kind of French pizza)

Tarte Flambée "classique"

with bacon, parsley and spring onion,
served with a small side salad

11,50 €

Tarte Flambée "saumon"

with smoked salmon, field salad and cherry
tomatoes, served with a small side salad

11,50 €

Tarte Flambée "vegetarienne"

with cubes of Feta cheese, zucchini, paprika
and spring onions, served with a
small side salad

10,50 €

DESSERT

Tarte Flambée with apple

raisins, cinnamon and walnut ice cream

7,50 €

Mussel specialty "all you can eat" 18,20 €

Mussels "Bangkok"

Thai curry, coconut milk, ginger
and lemon grass

Mussels "Parisienne"

with mushrooms, fresh herbs, vegetable cubes,
white wine sauce, crème fraîche and
mustard sauce "Moutarde de Meaux"

Mussels "à la crème"

in white wine sauce with vegetables and herbs

Mussels "à la Provençal"

with vegetables, garlic and fresh herbs
in tomato sauce

**All mussel dishes are served
with fresh baguette!**