

STARTERS

Quiche Lorraine, fresh salad - 8

Onion soup au gratin - 7

Small Messina-style salad - 12
(crunchy vegetables, smoked trout)

Pork knuckle and trotter cromesquis, coleslaw,
almonds and raisins, herb sauce - 14

- Pullet egg surprise, vegetable velouté with herbs, mehlknepfle - 14
- Flaked crab meat with green curry, tomato and avocado tartare - 19

MAIN COURSES

Fish and chips, homemade fries with our 3 sauces - 19

Terroirs-style vol-au-vents, filling of the day - 17

Veggie burger - 16

Large Messina-style salad - 18
(crunchy vegetables, smoked trout, crispy chicken supreme, perfect egg)

- Frog-leg soufflé, parsley emulsion, wilted spinach - 26
- Seared sturgeon fillet, red onion and candied lemon mixture,
tomato and olive fine tart - 28
- Beef steak, sweet garlic jus, vegetable tian - 28
- Veal loin cordon bleu with hazelnut crust, gnocchi with nutmeg
and young fava beans - 26

Signature recipes are served with the chef's truffled cappuccino of potatoes.

CHEESE BOARD

Selection of mature cheeses and bibeleskäse - 11

DESSERTS

- «The imperator» (creamy sphere with flowing red fruit heart) - 9
- Milk and dark chocolate layers, cherries and coulis - 9
Guanaja chocolate coulant, Tonka bean ice cream - 9
Waffle with seasonal fruit and whipped cream - 9
Macaron-style frozen vanilla meringue
with strawberries and basil freshness - 8
Homemade ice creams and sorbets – choice of 3 flavours - 8
Prepared with care by our team
Coffee with petits fours - 9

- Signature recipe

TERROIRS DE LORRAINE MENU

STARTER of your choice
+ MAIN COURSE of your choice

OR

MAIN COURSE of your choice
+ DESSERT of your choice
21*

STARTER of your choice
+ MAIN COURSE of your choice
+ DESSERT of your choice
26*

Signature recipes  and the coffee
with petits fours are **not included** in the menu.

DÉJEUNER MENU

FOR THE LUNCH ONLY
FROM MONDAY TO SATURDAY

STARTER of the day
+ MAIN COURSE of the day

OR

MAIN COURSE of the day
+ DESSERT of the day
16*

STARTER of the day
+ MAIN COURSE of the day
+ DESSERT of the day
19*

SIGNATURE MENU

SERVED ONLY IN EVENING, SUNDAY AND PUBLIC HOLIDAYS

3-COURSE MENU

39*

Starter
Chef's suggestion
Cheese **or** dessert

MENU AVAILABLE IN 4 COURSES WITH A SUPPLEMENT OF 10€

Our **Signature** menu changes to reflect the chef's inspiration.
Coffee with petits fours are **not included** in the menu.

CHILDREN'S MENU 12,90

Children recipe + Water 25cl or soft drink 25cl/33cl

* Drinks not included.

ALCOHOL ABUSE IS DANGEROUS TO THE HEALTH. TO BE CONSUME WITH MODERATION.

HOT DRINKS

COFFEES

Espresso - 2,40

Espresso decaffeinated - 2,40

Espresso with tear of milk - 2,50


Lungo - 2,50

Double espresso - 3,70

Double espresso decaffeinated - 3,70

Hot milk 25 cl - 2,90

Cold milk 25 cl - 2,90

	 <i>small</i>	 <i>large</i>
Coffee with milk	4,20	5,20
Cappuccino	4,20	5,20
Hot chocolate	4,50	5,50

TEAS & HERBAL TEAS - 3,90

Black tea lemon honey

Green tea Ceylon

Earl Grey Ceylon

Breakfast Ceylon

Green tea Mint Ceylon

Jasmine Tea

Verbena

Mint Verbena

Lime tree