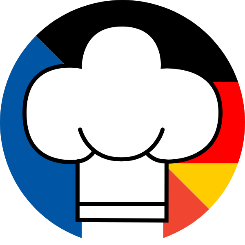
2019

French menu



GFF

Fanny SAIGNES

Coraline CAILLET

Margaux WOTQUENNE

Nathan NOUZILLE

Florian LUBITZ

Andreas EDENHEISER

A la carte :

**STARTERS :**

* Oyster ---------------- 18.00 € (6 oyster)
* Foie gras ---------------- 16.00 €
* Escargots ---------------- 14.00 €
* Cold meats platter ---------------- 14.00 €
* Goat salad ---------------- 12.00 €
* Lyonnaise salad ---------------- 12.00 €
* Eggs, lardons, croutons at olive oil and garlic
* Mussels ---------------- 21.00 €
* Basque salad ---------------- 7.00 €
* Salad of mushroom of paris ---------------- 8.00 €

**DISH :**

* Choucroute ---------------- 20.00 €
* Cabbage, sausage, potatoes, smoked streaky, pepper
* Raclette ---------------- 18.00 €
* Tartiflette ---------------- 22.00 €
* Potatoes, lardons, crème fraîche, reblochon
* Bourguignone fondue ---------------- 18.00 €
* Savoyarde fondue ---------------- 20.00 €
* Duck breast fillet + gratin dauphinois ---------------- 24.00 €
* Ratatouille ---------------- 17.00 €
* Diversity of vegetable (courgette, aubergines, tomatoes)
* Frog’s leg ---------------- 19.00 €
* Bœuf bourguignon ---------------- 7.00 €
* Steak tartare ---------------- 19.00 €
* Escalope milanaise ---------------- 16.50 €
* Quiche lorraine ---------------- 12.00 €
* Flammenkueche ---------------- 13.00 €
* buckwheat cake ---------------- 13.00 €
* dumplings in sauces ---------------- 15.00 €
* Croque-monsieur ---------------- 12.00 €
* Confit of duck ---------------- 17.00 €

**CHEESE :**

* Platter of variety ---------------- 9.00 €

**DESSERTS :**

* Basque cake ---------------- 11.00 €
* Crêpes ---------------- 10.00 €
* Apple pie ---------------- 12.00 €
* Chocolate fondant ---------------- 12.00 €
* Millefeuilles ---------------- 13.00 €
* Custard ---------------- 11.00 €
* Crumble ---------------- 12.00 €
* Tropézienne ---------------- 13.00 €
* Strawberry charlotte ---------------- 13.00 €
* Tart tatin ---------------- 12.05 €
* Kouglof ---------------- 6.50 €
* Mirabel pie ---------------- 12.00 €
* Bugnes ---------------- 5.50 €
* Coffe with dessert selection ---------------- 11.50 €
* Cannelé, chocolate éclair, chouquette, mini croissant

Breton Menu : 25.00 €

* 12 mussel with parsley
* Buckwheat cake + green salad
* mushroom
* ham and eggs
* Salmon
* Crêpes
* Sugar
* Nutella
* Jam
* Cream of chestnut

(+ extra chantilly or chocolate coulis)

Alsace - Lorraine Menu: 25.00 €

* Onion tart
* Flammenkueche (or quiche lorraine) + green salad
* Kouglof

Aquitaine Menu: 29.00 €

* Basque salad
* Confit of duck
* Basque cake

Lyonnais Menu : 28.00 €

* Lyonnaise salad
* Quenelle with sauces
* Tarte tatin

Parisian Menu : 25.00 €

* Salad of mushroom of paris
* Croque-monsieur
* Millefeuille

Savoyard Menu : 32.00 €

* Cold meats platter
* Tartiflette
* Bugnes