

To Share

Mixed plate (7-12) 20.00

Starters & Salads

Gazpacho of the Day (10-9) 12.00

Trio of Italian Charcuterie (12-7) 14.50

Foie Gras, Seasonal Chutney, Toasted Brioche (1-3-12-7) 24.00

Burrata and Heirloom Tomatoes (7) 12.50

Beef Carpaccio, Arugula and Parmesan (7) 12.00

Warm Goat Cheese Salad (7-1-10) 18.00

Luxembourg Salad (10-7) 17.00

Fish

Sea bream fillet Provençal style, white rice (4) 25.00

Grilled salmon, vegetable rice, maître d'hôtel butter (10-7-4) 27.00

Meats

Beef Carpaccio (2 plates) (7) Arugula, Parmesan cheese, and French fries	25.00
Butcher's Selection (7-10-8) Café de Paris butter, French fries, and salad	24.00
Roasted Pork Shank with Grandma's Mashed Potatoes and Rich Gravy (1-12)	22.00
Marinated Chicken Skewer (Lemon or Curry), French Fries, and Salad (10)	20.00

Specialties with French Fries and Salad

Chicken Bouchée (1-7-3-10)	25.00
Chicken Cordon Bleu with Comté cheese and mushroom sauce (1-7-3-10)	28.00
Steak Steak (3-10)	19.00

Vegetarian

Poke Bowl (11-4) (Tomato, corn, mango, rice, pickled cabbage, (cooked tuna in marinade)	23.00
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Cheeses

Trilogy (7)	12.00
5 Cheeses (7)	15.00

Desserts

Tarte Tatin, Vanilla Ice Cream (1-3-7)	9.00
Vanilla Profiteroles, Chocolate Sauce (1-3-7)	8.50
Chocolate Fondant, Caramel Center (1-3-7)	10.00
Chocolate Mousse Tartlet, Crème Anglaise (1-3-7)	10.00
Dame Blanche (7)	8.50
Vanilla Crème Brûlée (3-7)	9.00
Ice Cream Sundae	
Tart of the Day (1-7-3)	6.00

Local and Traditional Menu at 45.00



Assortment of charcuterie and crudités (12-10)

Roasted pork knuckle (7)

Roasted potatoes and Biebelkäise cheese

Alsatian Munster cheese and cumin seeds (7)

Flambéed mirabelle plums and vanilla ice cream (3-7)

Discovery Menu at 55.00

Italian charcuterie and burrata platter (12-7)

Or

Duck foie gras, chutney of the day (1-3-12-7)

Toasted brioche

Grilled salmon, vegetable rice (4-7-10)

Maître d'hôtel butter

Or

Butcher's selection (7-10-8)

Café de Paris butter, fries and salad

Or

Poke bowl (11-4)

(Tomato, corn, mango, rice, pickled cabbage, marinated cooked tuna)

Cheese trio (7)

Or

Chocolate mousse tartlet, crème anglaise (1-3-7)

Or

Vanilla profiteroles, chocolate sauce (1-3-7)

List of Allergens

- 1 - Wheat, rye, barley, oats, spelt, kamut, or their hybridized strains
And products made from these grains
- 2 - Crustaceans and crustacean products
- 3 - Eggs and egg products
- 4 - Fish and fish products
- 5 - Peanuts and peanut products
- 6 - Soybeans and soybean products
- 7 - Milk and milk products
- 8 - Tree nuts: Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios,
Macadamia nuts (Queensland nuts)
- 9 - Celery and celery products
- 10 - Mustard and mustard products
- 11 - Sesame seeds and sesame seed products
- 12 - Sulphur dioxide and sulphites
- 13 - Lupin and lupin products
- 14 - Molluscs and mollusc products