OUR STARTERS

Consommé Mímosa Egg root vegetables	9€
White tomato soup cream fried basil	9€
<mark>Salmon tartare</mark> Roestí lemon cream	16€
<mark>Beef carpaccío</mark> Basíl pesto parmesan rocket	16€

OUR SALADS

Caramelízed goat cheese Míxed salad roasted pínes dríed tomatos Yoghurt dressíng	11 € 19 €
<mark>Roasted chicken slices</mark> Mixed salad onions Yoghurt dressing	12€ 23€
<mark>Roasted beef slices</mark> Mixed salad onions croutons Yoghurt dressing	14 € 26 €

OUR CLASSICS

<mark>Cordon Bleu</mark> Mushroom sauce french fríes salad	24 €
<mark>Escalope Vienna Style</mark> French fries salad	20€
Bouchée à la Reine Chicken french fries salad	22€
<mark>Waïnzossís</mark> Mashed potatoes mustard sauce	18€
<mark>Beef tartare</mark> French fries salad	21€
Beef salad Roasted potatoes egg	22€
Fillet of beef "our butcher's selection" Potato gratin seasonal vegetables Cognac-Pepper sauce & Sauce Béarnaise	36€
Beef Chateaubriand (for 2 people) Potato gratín seasonal vegetables Cognac-Pepper sauce & Sauce Béarnaíse (on demand – 12 hours ín advance)	72€

Roasted salmon fillet Label Rouge
Mashed potatoes with herbs / riesling sauce / vegetable slices

Angler-fish

Potato-pea puree | bacon | garlíc-butter sauce | garden vegetables 30 €

Mashed potatoes with herbs Seasonal vegetables | gratinated with Berdorfer gouda cheesse

Chili sin Carne | rice ⁶ Soja minced meat | sour cream | kidney bean | sweet corn Bell pepper | parsley

OUR DESSERTS

Dame Blanche Vanílla íce-cream warm chocolate sauce	9€
Crème Brûlée Caramelízed vanílla cream	9€
Lukewarm chocolate cake Vanílla íce-cream	12€

Mövenpick Ice Cream Selection of different flavors and cups

All díshes can be ordered as take away as well.
All dishes from our bar-brasserie "Pompel" can also be ordered at the
restaurant "L'Etage".

Please do not hesitate to contact us for any allergy requests.

17€

18€