

Menu

Soups

- 1) Cold cucumber bowl served with mint and a shot of Gin de Cologne
- 2) Bouillabaisse – French fish soup with sauce Rouille

Bagatelles and salads

- 3) Green market salad with vinaigrette
- 4) Spicy tomato–bean–salad
- 5) Fries
- 6) Aioli refined with rosemary and lime
- 7) Melanzani dip with sheep-cheese
- 8) Herb marinated olives served with lemon oil
- 9) Sweet-potatoes fries served with tomato-aioli
- 10) Nuts de la maison seasoned with honey, rosemary and sea salt

Vegetarian Bagatelles

- 12) Baked potatoes served with sea salt and cress cream
- 13) Baked Camembert with a sesame crust served on lingonberry jam
- 14) Gratin Dauphinois – Potato gratin with Gruyère in an herb-cream sauce
- 15) Ratatouille gratinée – spicy vegetable gratin with sheep-cheese
- 16) Aubergine rolls stuffed with herb–cheese–sour cream
- 17) Homemade hummus with coriander, harissa and olive oil
- 18) Green baby-asparagus roasted gently in olive oil and sea salt
- 19) Ravioles rouge – Ravioli stuffed with beetroot, served with herb oil and freshly grated Gruyère
- 20) Gratinated goat-cheese served on an orange-chili-jam
- 21) Beetroot-Carpaccio with cottage cheese and walnut
- 22) Ratatouille-bread salad with pistou
- 23) Tarte Provençale baked with grilled vegetables, cream and cottage cheese

Bagatelles with meat

- 24) Croque Monsieur – Cheese-ham-toast
- 25) Raw Savoyer country ham
- 26) Variation of two air-dried salami
- 27) Spicy lamb meatballs in a rosemary-tomato-sauce
- 28) Tartiflette – Savoyer potato gratin with onions, ham and Reblochon
- 29) Coq au Vin – 2 chicken legs stewed in Burgundy wine
- 30) Boeuf Bourguignon - Beef stewed in red wine served with cress cream
- 31) Paté au Piovre – Pepperpate with gherkins and pumpernickel
- 32) Ragout de Veau fin – Fine veal stew served in a pastry cage
- 33) Roasted quail breast served on an apple-red cabbage-salad
- 34) Roasted lamb chops marinated with herbs
- 35) Regional rabbit liver in cognac cream

Bagatelles with fish

- 37) Ensalade César – Romaine lettuce, anchovies, fried capers and grated mountain cheese
- 38) Tuna-anchovy-mousse
- 39) Tatar made from Norwegian salmon served with a honey-dill-sauce
- 40) Homemade Breton fish meatballs served with tomato-aioli
- 42) Crayfish terrine served in a lemon-pepper-sauce
- 43) Salad Niçoise with beans, tuna-mousse and egg
- 44) Mousse made from smoked trout served on apple-horseradish
- 45) Saltimbocca made from Loup de Mer with sage-gremolata
- 46) Ceviche made from small prawns and palm hearts marinated with lemon, celery, coriander and chili
- 47) Coquille St. Jacques – Scallops served on basil-pistou

Bagatelles with cheese

- 48) A small selection of cheese
- 49) Baked sheep-cheese served on tomato-sugo
- 50) Alsatian cheese served with coarse Dijon mustard and apple vinegar

Tartes flambees

- 55) with sour cream, bacon and onions
- 56) with ratatouille, sheep's cheese and tomatoes
- 57) with tuna, olives and onions
- 58) with green asparagus, goat's cheese and bacon
- 59) with Emmental, Roquefort and Gruyère

Sweet Bagatelles

- 51) Sorbet of the day
- 52) Tarte Tatin served with bourbon vanilla sauce and roasted almonds
- 53) Mousse au Chocolat
- 54) Crème Bavaoise served with rhubarb-vanilla compote