

Menu

Soups

- 1) Chervil cream soup with beetroot-sesame-crisps

Baguettes and salads

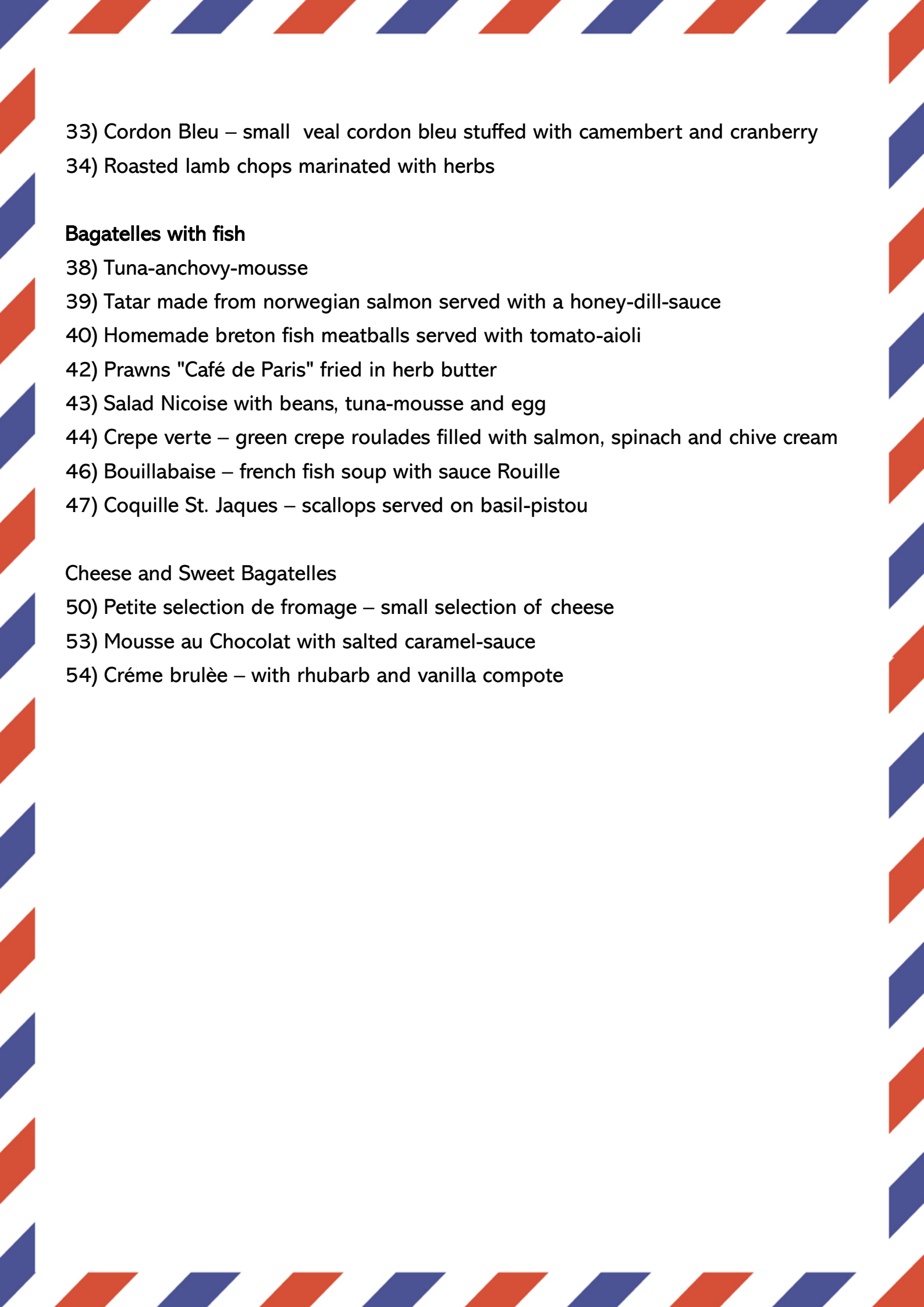
- 3) Green market salad with vinaigrette
- 4) Spicy tomato-bean-salad
- 5) Fries with tomato-ketchup and mayonnaise
- 6) Aioli refined with rosemary and lime
- 7) Spinach-artichokes-dip with dried tomatoes
- 8) Herb marinated olives served with lemon-oil
- 9) Sweet-potatoe fries served with tomato-aioli
- 10) Piment vert – Marinated mild peperoni with sea salt

Vegetarian Baguettes

- 11) Baked sheep-cheese served on tomato-sugo
- 12) Baked potatoes served with sea salt and cress cream
- 13) Baked camembert with a sesame crust served on lingonberry jam
- 14) Gratin Dauphinois – Potatoe 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
- 18) Green baby-asparagus roasted gently in olive oil and sea salt
- 20) Gratinated goat-cheese served on an orange-chili-jam
- 21) Beetroot-carpaccio with cottage cheese and walnut
- 22) White cabbage-apple-salad served with sage and roasted almonds

Baguettes with meat

- 24) Croque monsieur suprême – Cheese-pastrami-toast with cornichons
- 27) Spicy lamb meatballs in a rosemary-tomato-sauce
- 28) Baguette Burger "parisienne" - 100% beef, caper mayonnaise, salad, tomato, onion and cucumber
- 29) Coq au vin – two chicken legs stewed in burgundy wine
- 30) Boeuf Bourguignon – beef stewed in red wine served with cress cream
- 32) Ragout de veau fin – fine veal stew served in a pastry cage

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- 33) Cordon Bleu – small veal cordon bleu stuffed with camembert and cranberry
 - 34) Roasted lamb chops marinated with herbs

Bagatelles with fish

- 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) Prawns "Café de Paris" fried in herb butter
- 43) Salad Nicoise with beans, tuna-mousse and egg
- 44) Crepe verte – green crepe roulades filled with salmon, spinach and chive cream
- 46) Bouillabaise – french fish soup with sauce Rouille
- 47) Coquille St. Jaques – scallops served on basil-pistou

Cheese and Sweet Bagatelles

- 50) Petite selection de fromage – small selection of cheese
- 53) Mousse au Chocolat with salted caramel-sauce
- 54) Crème brûlée – with rhubarb and vanilla compote