

The Market Menu

1 Starter – 1 dish – 1 dessert : **28 €**

1 Starter – 1 dish or 1 dish – 1 dessert : **23 €**

1 Dish : **16 €**

Goat cheese in pastry with rosemary and olive oil, apricot marmelade and young sprouts

Pissaladière and its Niçois mesclun

Tabbouleh with vegetables and fried onions

Linguine, chicken filet with zucchini and tomato confit, basil pesto

Half-cooked yellowfin tuna, balsamic and wheat condiment

Grilled rump steak, red wine butter, potato and vegetable garnish

Mirabelle crumble, vanilla ice cream

Caramel and salted butter cake, lemon sorbet

"Like a white wine sangria", peach and raspberry, verbena

After Eight, cake and ganache 65%, mint jelly and mint/chocolate ice cream

Plate of three fresh and matured cheeses by M. Steinmetz from Schirrhein

Any change of garnish or dish entails an additional charge of 3.00€

Starters and platters to share

A market starter of your choice **7.50 €**

Cured meat board from Sir Janes in Marmoutier
13.00 €

Mixed cheese and cured meat
15.00 €

The dishes

Entrecote of beef, chimichurri sauce (chilli, parsley, garlic, oregano and chives)
Vegetables and potatoes **24.00 €**

Smoked salmon and roasted shrimp salad with cottage herbs cheese **19.00 €**

Ratatouille, crumble with garlic and thyme, small salad **17.00 €**

The must-haves

Quasi of veal cooked in a casserole
Vegetables and potato gnocchi (20 minute wait) **23.00 €**

Italian beef tartar, sun-dried tomatoes, basil and parmesan
Arugula and roasted potatoes
18.00 €

Shrimp tempura, Thai sauce, Chinese cabbage and soy salad **19.00 €**

The desserts

A market dessert of your choice **7.50 €**

“Dame blanche” **6.50 €**

Melba peach **7.50€**

Scoop of ice cream or sorbet **2.50 €/scoop**

Extra charge for whipped cream **2.00 €**

Plate of three fresh and matured cheeses by Mr Steinmetz from Schirrhein
7.50 €

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