

NIGHT-TIME MENU

BEEF TATAR WITH BREAD CHIPS AND A SALAD OF HERBS	
.....	small/large 16/19.50
<i>with French fries</i>	+4.50
SMOKED EEL FROM THE BALTIC	
<i>with herb-flavoured scrambled eggs and roasted black bread</i>	small/large 16/19.50
FISH SOUP	
<i>with Sauce Rouille, croûtons and grated Emmental cheese</i>	12.50
FINE DE CLAIRE OYSTER	each 3.80
VIENESE SCHNITZEL	
<i>with cucumber salad and French fries</i>	25
CARLS BOEUF BOURGUIGNON	
<i>with glazed onions and mashed potatoes with chives</i>	small/large 21.50/26.50
CARLS PAN-FRIED FISH	
<i>with Pommery mustard sauce, fried potatoes with bacon and onions</i>	21.50
CARLS CURRIED SAUSAGE	
<i>with a small salad</i>	11.50
<i>and French fries</i>	+4.50
<i>and whisky sauce</i>	+2.50
<i>and a mango-chilli sauce</i>	+2.50
HOMEMADE TAGLIATELLE	
<i>with summer truffles and Comté cheese</i>	19.50
STEAK AND FRIES	
<i>ENTRECÔTE from Pommeranien beef</i>	250g 32
<i>with a béarnaise sauce, herby butter or peppercorn sauce and French fries</i>	

DESSERT

CRÈME BRÛLÉE CLASSIQUE	10.50
VANILLA ICE CREAM WITH MARINATED BERRIES	7.50

SELECTIONS OF CHEESES

A selection of unpasteurised French cheese

CAMEMBERT DE NORMANDIE AOP ISIGNY FROM XAVIER DAVID

matured for three weeks, with a soft, straightforward taste

COMTÉ AOP FORT SAINT ANTOINE SYMPHONIE

matured for 16 to 24 months, bursting with flavour

12.50

Accompanied by baguette fresh from the oven and fruity bread.