

NIGHT-TIME MENU

SALADE CÉSARE

- with croûtons, crispy bacon, parmesan with king prawns*19
with croûtons, crispy bacon, parmesan with chicken of corn-fed chicken17

BEEF TATAR

- with cress salad and mustard vinaigrette*small/large 16/19.50
with Perigord truffle and trufflecremesmall/large 24.50/29.50
with French fries +4.50

SMOKED EEL FROM THE BALTIC

- with herb-flavoured scrambled eggs and roasted black bread*small/large 16/19.50

- FISH SOUP** *with Sauce Rouille, croûtons and grated Emmental cheese*12.50

- FINE DE CLAIRE OYSTER**each 3.80

- PAN-FRIED SCOTTISCH SALMON** *with vegetable lentils and horseradish*23

- VIENESE SCHNITZEL** *with cucumber salad and French fries*25

CARLS BOEUF BOURGUIGNON

- with glazed onions and mashed potatoes with chives*small/large 22/27

CARLS CURRIED SAUSAGE

- with a small salad*11.50
and French fries+4.50
and whisky sauce+2.50
and a mango-chilli sauce+2.50

- MACARONI IN A TRUFFLE SAUCE** *with spinach and Belper Knolle cheese*21.50

ROASTBEEF from German heifer

- with a Béarnaise sauce, herby butter or pepper sauce*..... 250g 29
with truffle sauce..... + 6.50
with French fries or salad + 4.50

DESSERT

- CRÈME BRÛLÉE CLASSIQUE**10

SALPICON OF PINEAPPLE AND PASSION FRUIT

- with coconut panna cotta and rum-saisin ice cream*10.50

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.