

## NIGHT-TIME MENU

<b>BEEF TATAR WITH BREAD CHIPS AND A SALAD OF HERBS</b>	
.....	small/large 16/19.50
<i>with French fries</i> .....	+4.50
<b>SMOKED EEL FROM THE BALTIC</b>	
<i>with herb-flavoured scrambled eggs and roasted black bread</i> .....	small/large 16/19.50
<b>FENNEL-CRÈMESOUP</b>	
<i>with basil and lime-oil</i> .....	9.50
<b>FINE DE CLAIRE OYSTER</b> .....	each 3.80
<b>VIENESE SCHNITZEL</b>	
<i>with cucumber salad and French fries</i> .....	25
<b>CARLS BOEUF BOURGUIGNON</b>	
<i>with glazed onions and mashed potatoes with chives</i> .....	small/large 21.50/26.50
<b>CARLS PAN-FRIED FISH</b>	
<i>with Pommery mustard sauce, fried potatoes with bacon and onions</i> .....	21.50
<b>CARLS CURRIED SAUSAGE</b>	
<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
<b>SPINACH-RAVIOLI WITH TOMATO SAUCE</b>	
<i>Rocket, pine nuts and a confited lemon</i> .....	18
<b>STEAK AND FRIES</b>	
<i>ROAST BEEF from a German heifer</i> .....	250g 32
<i>with a béarnaise sauce, herby butter or peppercorn sauce and French fries</i>	

## DESSERT

<b>CRÈME BRÛLÉE CLASSIQUE</b> .....	10.50
<b>STRAWBERRY WITH VANILLA ICE CREAM</b> .....	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*

10.50

*Accompanied by baguette fresh from the oven and fruity bread.*