

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 autumn truffles and Comté cheese</i>	19.50
STEAK AND FRIES	
<i>ENTRECÔTE from range land beef</i>	250g 33
<i>with a béarnaise sauce, herby butter or peppercorn sauce and French fries</i>	

DESSERT

CRÈME BRÛLÉE CLASSIQUE	10.50
APPLE-CINNAMON CRUMBLE	
<i>with buttermilk ice cream</i>	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.

The prices are all in euros. We accept credit cards on orders of €10 upwards.
We'd be happy to provide you with a menu listing allergens.