

TARTINES

*Rustic organic bread with select ingredients –
the French bistro-speciality at CARLS.*

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| HAMBOURGEOIS | 12.50 |
| <i>Smoked salmon, with a honey-dill dressing, spring onions and horseradish</i> | |
| NIÇOISE | 9.50 |
| <i>Tuna, capers, boiled egg and chives</i> | |
| ORIENTALE Vegetarian/Vegan | 8.50 |
| <i>Hummus, crudités, sesame seeds, fillets of orange and coriander</i> | |
| CROQUE MADAME | 9.50 |
| <i>Ham au torchon with Emmental au gratin</i> | |
| TOSCANE | 12.50 |
| <i>A compote of tomatoes, fennel salami and rocket with mozzarella au gratin</i> | |
| PROVENÇALE | 10.50 |
| <i>Creamed goat's cheese, grilled vegetables, black olive tapenade and pine nuts</i> | |
| BRESSANE | 11.50 |
| <i>Chicken breast, curried cream, apple and romaine lettuce</i> | |
| BRETONNE | 14.50 |
| <i>Prawns, cocktail dressing, avocado and romaine lettuce</i> | |
| SUCRÉE | 6.50 |
| <i>Caramelised brioche, with seasonal stewed fruit and Valrhona chocolate sauce</i> | |

OUR RECOMMENDATION TARTINES ET VINS

*A choice of 3 tartines for 2 people
... with pinot gris from the Heitlinger vineyard 0.375 l bottle
or RED, Heinrich vineyard, 0.375 l bottle
19.50 per person
... With Runiart champagne 'R' 0.375 l bottle
31.- per person*