

NIGHT-TIME MENU

SALADE CÉSARE

with croûtons, crispy bacon, parmesan cheese with king prawns22.50
with croûtons, crispy bacon, parmesan cheese with chicken of corn-fed chicken17

BEEF TATAR 150g

with mustard vinaigrette and creamy egg yolk18.50
with autumn truffle32
with French fries +4.50

LA PERLE DES DIEUX SARDINES

with pickled vegetables and roasted bread19.50

GOAT CHEESE „PICANDOU“

with ginger bread, quince-chutney and lettuce15.50

PUMPKIN-COCONUT-SOUP *with pumkin seed oil and apple*10.50

CARLS GOULASH SOUP13

FISHSTEW WITH SAUSE ROUILLE,

crôtons and grated emmentaler cheese14.50

CARLS SMOKED FISH PLATTER

with creamy horseradish ,cucumber and roasted bread22.50

TEMPURA FRIED OCEAN PERCH

with cucumber-ginger-salad, chilli-mayonnaise and teriyaki-glace27.50

CARLS CURRIED SAUSAGE

with a small salad and French fries11.50
and whisky sauce+2.50
and a mango-chilli sauce+2.50

GRATINATED RICOTTA-SPINACH-CANNELLONI *and tomato sugo*23

DESSERT

DESSERT OF THE DAY SERVED IN A JAM JAR5.50

MACARONSeach 2.50

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