

NIGHT-TIME MENU

SALADE CÉSARE

- with croûtons, crispy bacon, parmesan cheese with king prawns*22.50
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BEEF TATAR 150g

- with mustard vinaigrette and creamy egg yolk*.....18
with fall truffle26
with French fries +4.50

LA PERLE DES DIEUX SARDINES

- with pickled vegetables and roasted bread*19.50

- MARINATED FJORD TROUT** *with cucumber relish and mango*14.50

- GOAT CHEESE „PICANDOU“** *with colored beetroot, vanille pear and walnuts*15

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

- FINE DE CLAIRE OYSTER**each 4

- COD** *with cocobeans, chorizo and sweet bell pepper*32

CARLS BOEUF BOURGUIGNON

- with glazed onions and mashed potatoes with chives*.....28

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

- HOMEMADE NOODLES** *with fall truffle and comté*23

ROASTBEEF from German heifer

- with a Béarnaise sauce, herb butter or pepper sauce* 250g 33
with side salad + 5.50
with French fries + 4.50

DESSERT

- CRÈME AU CHOCOLAT**5.50

- MACARONS**each 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