MOULES & FRITES

STARTERS

ZURICH-STYLE WHITE WINE SOUP 16
With smoked trout

POTATO AND LEEK SOUP 14
With Saucisson sausage

BUTTERHEAD LETTUCE HEARTS 14
Chive dressing, chopped egg and croutons

BEEF TARTARE 28
Brioche

MAIN COURSE

MOULES & FRITES 39
500 g of mussels in a creamy white wine broth,
served with crispy Pommes Allumettes

DESSERT

LEMON TART 12

CHOCOLATE MOUSSE 12
With crème fraîche

CUSTARD CREAM SLICE 9

FRESH PINEAPPLE 10

SORBET 5.5
Mango & passion fruit or strawberry & raspberry

Floating SPOON