

BISTRO

FRENCH CUISINE

MENU

ENTRÉES

Crevette Rose^{A,C,D}
Fusette | Sauce Gribiche | Chilli Vinaigrette 13.00

Steak Tartare^{A,B,D,F,I,K}
Egg | Pickled Cucumber | Borettane Onion
Roasted Bread..... 14.00

Fromage de Chèvre^{A,F,I,K}
Brick Dough | Truffle Honey | Quince
Cauliflower..... 9.00

Salade^{A,K}
Radish | Balsamico | Croûtons 8.00
With Crevette Rose^C per piece + 2.00

SOUPE

Bisque de Homard^{B,C,D,E,F}
Lobster Bisque | Mango | Tarragon
9.00

Desserts

Crème Brûlée^{A,D,F,H,I}
Madeleines 6.00

Prune^{A,D,F,H,I}
Plum | Brownie | Turmeric Latte 7.00

Variation de Sorbet^D 6.00

BIÈRES

San Miguel Draft Beer · Spain 0.33 L 4.00
San Miguel non-alcoholic · Spain 0.33 L 4.00
Pilsner Urquell · Czech Republic 0.33 L 4.00
Weihenstephan Hell · Germany 0.33 L 4.00
Weihenstephan Draft Beer
Wheat Beer · Germany 0.33 L 4.00
Weihenstephan
Wheat Beer non-alcoholic · Germany 0.33 L 4.00

PLATS PRINCIPAUX

Filet de Boeuf (sousvide) | French Fries | Truffle Mayonnaise^{F,I}..... 25.50

Filet d'Omble | Arctic Char | Passe-Pierre | Polenta | Capers Butter^{A,B,F,H}...19.00

Petite Tender | Teres Major | Turnip | Beetroot | Flower Sprouts
Lamb's Lettuce^{D,E,F}..... 23.00

Perdreau | Partridge | Cauliflower | Eggplant | Chestnut^{D,E,F}..... 22.00

Filo Tarte | Feta Cheese | Zucchini | Pine Nuts | Leaf Salad^{A,F,H,I,K}.....14.00

Escalope de Veau | Veal Schnitzel | Tomato | La Ratte Potato^{A,F,I,K}..... 22.00

Suppléments

Légumes du Marché^F..... 4.00

Fries 4.00

Salade^{A,K} 4.00

Port Wine Jus^D 3.00

★ CLASSIQUES ★

Club Sandwich AMANO Style^{A,E,F,I,K} 11.00

Pulled Beef Burger AMANO Style^{A,E,F,K} 11.00

Salade César^{A,E,F,K} 11.00

with chicken stripes^{A,E,F,K} 13.00

VINS

BLANC 0,1 L 0,75 L
Gaul's Eleven Cuvée^D
Matthias Gaul, Pfalz 5.00 35.00

Sauvignon Blanc^D
Matthias Gaul, Pfalz 6.00 42.00

Riesling Rätzlehaft^D
Ketteren & Niepoort, Mosel 6.00 42.00

ROUGE
Herr Gaul Rot^D
Matthias Gaul, Pfalz 5.00 35.00

Lubéron La Ciboise^D
M.Chapoutier, Rhône 5.00 35.00

Les Grands Murets^D
Corbières, Languedoc-Roussillon..... 6.00 42.00

ROSÉ
Le Rosé Gaul Cuvée^D
Matthias Gaul, Pfalz 5.00 35.00

Boissons non alcoolisées

Evian or Badoit0.33 L 3.50

Evian or Badoit0.75 L 6.50

Coca Cola^{2,5}, Light^{2,5,8,14}, Zero^{2,5,8,14} 0.20 L 3.00

Fanta^{1,3,5}, Sprite^{1,3}0.20 L 3.00

Fever Tree Tonic^{3,7}0.20 L 3.00

Ginger Ale^{3,5}, Bitter Lemon^{3,7}0.20 L 3.00

Juices: Orange, Apple, Cranberry

Tomato0.20 L 3.00

CAFÉS

Americano² 2.00

Espresso²..... 2.00

Double Espresso ² 3.50

Latte Macchiato^{2,10} 3.50

Cappuccino^{2,10}..... 3.00

Café au Lait^{2,10}3.50

Hot Chocolate¹⁰3.50

TÉS

TEA POT

English Breakfast

Assam Earl Grey

Jasmine Gold

Spring Darjeeling

Morgentau – Green Tea

Sweet Kiss – Fruit Tea 5.50

FRESH TEA

Ginger-Mint or Mint4.00

1 with preservative, with dye, 2 with caffeine, 3 with antioxidant, 4 with sulphur dioxide, 5 with dye, 6 with blackening, 7 with quinine, 8 contains a source of phenylalanine, 9 genetically modified, 10 with milk protein, 11 with egg white, 12 ice cream, 13 ice cream with vegetable fat, 14 with sweetener, 15 with phosphat, 16 containing sulphites, 17 partially finely chopped meat content, 18 slurry meat
A gluten, B fish, C crustaceans, D sulphur oxide & sulphite, E celery, F milk & lactose, G sesame, H nuts, I eggs, J lupine, K mustard, L soy, M molluscs, N peanuts