

## STARTERS

Baked camembert with carpaccio of turnip cabbage and purslane salad	9,50
Terrine of pike perch with smoked salmon and 'gribiche sauce'	9,50
Charcuterie with wild boar pastrami, terrine of rabbit and rilette of duck	9,50
Starter of Sailor's menu	7,50
Soup of the day	5,50

## MAIN COURSE

Steak frites with seasonal vegetables and a Madeira gravy	20,50
Mussels & fries (varying preparation), with a green salad	18,50
Pheasant with candied potato and Alsace sauerkraut	21,50
Skrei fish, fried on the skin, with puy lentils and sour cream	21,50
Grilled eggplant with pearl barley and Blue d'Auvergne	19,50

Cheese fondue of Tomme de Savoie with bread and crudités	18,50
Pasta of the week	16,50
Sailor's dish of the week	18,50
Sailor's menu (Sailor's dish with starter and dessert)	30,50

## KIDS MENU

Chicken leg, fries and seasonal vegetable, with an ice lolly as dessert	12,50
Small pasta of the week	12,50

## SIDE DISHES

Fries	3,50
Fries with mayonnaise	4,00
Green salad	3,50
Seasonal vegetables	4,00
Bread with salted butter or aioli	4,50