

English

Breakfast

Petit – Baguette, butter and jam	4,80 €
Medium – Baguette, butter, jam, ham, cheese and quiche	10,50 €
Casablanca vegan – jam, oat-meal, avocado, almondcreme, hoummus of mango vegetable	14,50 €
Vegetarian – Baguette, butter, spinach quiche, cereals, various kinds of cheese & jam	14,50 €
Italian – Baguette, butter, Italian ham and salami, cheese, spinach quiche, pan fried parmesan egg	15,50 €
Marseille – Baguette, butter, spinach quiche, shrimps, tuna mousse & salmon tartare	18,50 €
Grand (for two persons) – Baguette, butter, jam, salami, cheese, salmon-tartar, yoghurt and cereals	20,80 €
De Luxe (for two persons) – Baguette, butter, jam, Italian ham and cheese, salami, quiche and spinach quiche, smoked salmon tartar, shrimps, fruits and chocolate cake	29,80 €
Shakshouka – tomatoes, red pepper, cumin, eggs & feta cheese	14,80 €

Extras

Yoghurt with fresh fruits	5,40 €
Fresh fruits	5,80 €
Bircher Müsli – Oat meal with strawberries & whipped cream	7,80 €
Scrambled eggs	5,80 €
Scrambled eggs with cottage cheese	7,40 €
Scrambled eggs with shrimps	8,80 €
Scrambled eggs with tomatoes, mushrooms & spring onions	8,80 €
Eggs sunny side up with bacon	7,80 €

Croissant	3,00 €
Croissant with butter and jam	4,80 €
Basil cream	3,00 €
Mango hoummus	3,00 €
Goat cream cheese	3,00 €

Sweet Crepes

1. with sugar and cinnamon	6,20 €
2. with chocolate	7,20 €
3. with apricot jam	8,20 €
4. "Suzette" with orange ragout, vanilla ice cream flambéed with Grand Marnier	13,80 €
5. "Ballett" with chocolate, nuts, ice cream flambéed with Grand Marnier	13,80 €

Piquant Crepes

6. with spinach, ricotta and cheese	12,80 €
7. with ratatouille and cheese	12,80 €
8. with ham, tomato and cheese	13,80 €
9. with smoked salmon, ricotta, spinach and cheese	14,80 €

Soups

Onion soup	6,80 €
Onion soup with gratinated cheese	7,90 €
Tomato soup	5,90 €

Salads

Small mixed salad	6,80 €
“Nizza” – Mixed salad with peppers, eggs, tuna and potatoes	17,80 €
“Nouvelle” Mixed salad with rocket salad, goat cheese croûtons, blue grapes and pumpkin seeds	17,80 €
“Crevettes” Mixed salad with fried shrimps, mango & avocado	19,80 €

Starters

3 vegetarian dips – basil cream, mango hoummus & goat cream cheese	8,80 €
Escargots – Snails au gratin with garlic, parsley and breadcrumbs	6 Pcs. 12,80 € 12 Pcs. 19,80 €
Deux-fois-mousse – Smoked salmon tartar with ricotta, capers and tuna mousse	17,80 €
Coquille St. Jacques – Scallops au gratin	19,80 €
Paté de campagne – Liver pate	12,80 €
Quiche Lorraine – Salty cake with bakon & leek	10,80 €
Mixed starter platter for 2 Italien roast, Paté, salmontartar, tunamousse, frittata, basil cream, shrimps, olives, cornichons & pecorino	26,80 €

Main dishes

“Boudin noir” – Black pudding with cabbage & apple served with mashed potatoes		17,80 €
“Coq au vin” – In red wine braised chicken, with shallots, bacon, mushrooms & mashed potatoes		21,80 €
“Bœuf bourguignon” – Braised beef with bacon & mushrooms served with mashed potatoes		22,80 €
“Côtelettes d’agneau” – Lamb cutlets served with potato gratin, vegetables & rosemary		26,80 €
“Bifteck de veau” – Thin veal steak served with potato gratin & Vegetables		25,80 €
Steak “Café de Paris” – Beef steak served with home made french fries		27,80 €
Steak “Madagaskar” – Beef steak served with vegetables, potato gratin and green pepper sauce		29,80 €
Entrecôte – Entrecote served with home made french fries		29,80 €
Entrecôte Béarnaise – Entrecote served with home made french fries and Sauce Béarnaise (only in the evening)		31,80 €
“Crevettes”– Grilled king prawns with garlic & chilli	small big	18,80 € 26,80 €
“La Bouillabaisse” – Fish stew with tomatoes, safran & sauce rouille	small big	19,80 € 30,80 €
“Poulpe grille” – Grilled octopus with truffled french fries and parmesan		32,80 €
“Carrelet” – Flounder served with salted potatoes, spinach, lemon & capers		21,80 €

Vegetarian

Ratatouille – mixed vegetables	12,80 €
Ratatouille au gratin with cheese	14,80 €
“Fromage de Brebis Corse” – Goat cheese from Corsica au gratin with fresh herbs served with salad	13,80 €
“Purée de racine de persil” – <i>vegan</i> Smashed parsley root served with mushrooms, salsa verde & bread crumbs	17,80 €
“Strangola preti” – Spinach – dumplings with butter, parmesan & red cabbage	17,80 €

Cheese

Big selection of french cheese	19,80 €
Small selection of french cheese	11,80 €

Dessert

Crêpe suzette with orange-ragout, vanilla ice cream flambéed with Grand Marnier	13,80 €
Crêpe ballet with chocolate, nuts, ice cream, flambéed with Grand Marnier	13,80 €
Pavlowa – Almond meringue served with pistachios, cream & raspberry sauce	9,80 €
Crème brûlée – Vanilla cream with caramelised sugar	8,80 €
Mousse au chocolat	8,80 €