

Starter

Small Salad (May - Sept) Salad, oven tomatoes, roasted almonds	6,40
Small Salad (Oct - April) Salad, turmeric, dried plums, walnuts	6,40
Assiette De Saucisson Breton Breton saucisson, Breton crystal Salted Butter, Pickles	7,90
Assiette De Fromage (cheeseplatte) Brie de Meaux, Bleu d'Auvergne, goat cheese with honey from Berlin, Comté, Breton crystal salted butter	15,90
Assiette De Charcuterie Et Fromage Cheeseplatte + air-dried ham and Breton saucisson	18,90

Salad

La Chèvre Chaud (May - Sept) Salad, baked goat cheese on bread, oven tomatoes with baked garlic, olive tapenade, roasted almonds, honey from Berlin	18,90	La Comtesse Salad, dried plums, caramelised baked apples, Comté, air-dried ham, walnuts	18,90
La Chèvre Chaud (Oct - Apr) Salad, baked goat cheese on bread, hokkaido pumpkin, pear baked in the oven, pumpkin seeds, honey from Berlin	18,90	La Trois Fromage Salad, dried plums, Comté, Bleu d'Auvergne, goat cheese, walnuts	18,90
L'Auvergnate Salad, pear roasted in butter, Bleu d'Auvergne, air-dried ham, walnuts	18,90	La Savoureuse Salad, Boudin Noir à l'Ancienne (French blood sausage), caramelised baked apples (lightly cinnamon), roasted pine nuts	18,90
		La Canard Salad, smoked French duck breast fillet, dried plums, goat cheese, walnuts	18,90

Wine

RED	20cl	25cl	50cl	75cl
Corbières Caumont Cuvée Spéciale (okt-spr) robust, dry, pleasant, round	8,90	10,90	20,90	30,00
Corbières Caumont Tradition (mai-sept) dry, pleasant, round	8,90	10,90	20,90	30,00
Mas Bécha (Okt - Apr) Côtes du Roussillon dry, robust	9,40	11,40	21,40	32,00
Château Valcombe - La Spéciale dry, « puissant », sunny, pure pleasure	—	—	—	38,00
ROSÉ				
Rosé de Provence Lumière dry, tender, clear	9,40	11,40	21,40	32,00
WHITE				
Muscadet dry, mineral, clear, slim	8,90	10,90	20,90	30,00
Touraine dry, Sauvignon blanc, fresh, slightly fruity	9,40	11,40	21,40	32,00
Tariquet 1^{ères} Grives sweet, elegant	9,40	11,40	21,40	32,00
Pouilly-Fumé dry, full-bodied, magical	—	—	—	38,00
Weißweinschorle 20cl with Touraine	6,90			
Roséschorle 20cl with Rosé de Provence	6,90			



Dear guest, if you want know our allergen and additive list, please ask our personal

Hot Drink

Espresso	2,40
Espresso Macchiato	2,80
Doppelter Espresso	3,40
Coffee	3,40
Cappuccino	3,90
Coffe Latte	4,90
Hot Chocolate	4,90
Hot Caramell	4,90
Earl Grey 3-5 Min Infusion	4,90
Jasmin 2-3 Min Infusion	4,90
Ginger 3-5 Min Infusion	4,90
French Coffee with Grand Marnier	7,90
Breton Coffee with Whisky Eddu	7,90

Soda

Bionade 33cl (Elderberry /Orange-Ginger)	4,20
Fritz Cola 33cl	4,20
Orangina 25cl	4,20

Digestifs

	4cl
Blanche de Pommes	10,00
Grand Marnier « Cordon Rouge »	11,00
Lambig Hors d'Âge + than 12 years	11,00
Eddu Blackwheat Breton Whisky	11,00

Cider

	Bowl	Bottle
Der Bigouden: Kerné Fruity, Juicy, 4,5%	5,50	18,00
Der Artisanal: Gorvello Élégant, traditionnel, 4,5%	5,50	18,00
Der Trockene: Fouesnant Herb, very aromatic, 5,5%	5,90	19,00
Der Besondere: Cornouailles Dry, fruity, round, 5,5%	5,90	19,00
Der Birnere: Poiré Mild, light 2,5%, fresh	5,90	19,00

Breton & German Beer

	Bottle
Dremmwel Blonde 33cl	4,90
Britt Blanche 33cl	4,90
Britt Rousse 33cl	4,90
Britt Blonde 33cl	4,90
Radeberger 33cl	3,90
Jever (Non-alcoholic) 33cl	3,90
Paulaner Hefeweiss 50cl	4,80

Water

Taunusquelle still 25cl	3,20
Taunusquelle still 75cl	7,20
Taunusquelle medium 25cl	3,20
Taunusquelle medium 75cl	7,20

Juice

	20cl	40cl
Apple	3,60	5,60
Rhubarb nectar	3,60	5,60
Blackcurrant nectar	3,60	5,60
Appleschorle	3,20	5,20
Rhubarbschorle	3,20	5,20
Blackcurrantschorle	3,20	5,20

Apéritifs

	10cl
Chouchen-Honigwein 13%	6,20
Prince-Guillevic Apfelwein 17%	6,20
Kir 20 cl Blackcurrant and wine (Touraine)	9,50
Kir Breton 20 cl Blackcurrant, Cider (Kerné)	6,50
Crémant de Loire	8,50
Crémant de Loire - Bottle 75cl	38,00
Pampellespritz Aperol as better 40 cl Corsican Grapefruit Apéritif Pampelle, Sparkling watter, white wine	12,90