

Les Entrées – Starters....

...in France everything begins with a starter. That's why starters are prepared with so much with loving care. Yes, sometimes all you need is a starter and a glass of wine or champagne to be really happy.

...Baguette-la 1ère corbeille compris, à partir de la 2ème		
...Baguette-first basket included, thereafter.....		1,00
...Couvert-Rillettes ou Fromage frais aux herbes		
...Couvert-Rillettes or homemade herbed cheese.....		2,00
Les huitres Tsarskaya, fine de Claire médaille d'or.		
...Tsarskaya, fine de Claire oysters, Médaille d'Or,	per	2,80
....served with a shallot-raspberry vinaigrette and lemon		
...Escargot de bourgogne		
...Escargot with café-de-Paris butter.....		8,00
...Terrine de foie gras maison à la gelée de pineau des Charentes		
...Tureen of foie gras and Pineau des Charents jelly, home-made Goose liver terrine		15,80

Salade-Salads.....

...Salade de marché		
...Market salad with roasted kernels and croutons.....		5,50
...Bouquet de salade au cherve chaud gratiné		
...Goat cheese au gratin, apples and salad bouquet.....		9,80
...Salade de saion et Gambas grilles		
...Seasonal salad with herbs and sautéed shrimp.....		13,00

Les Soupes et Les Pates – Soups and Pasta

...Traditionnelle Soupe de poissons marseillaise avec ses croutons et sa rouille		
...Marseilles fish soup: a traditional soup with fish from theMediterranean		9,50

Tartes flambées originales

French flambées tartes . This home-made speciality comes with the following choices of fresh toppings:

.....fenouille grillée, épinard, courgette et fromage des pyrénées	
*grilled fennel, spinach, zucchini and cheese.....	8,50
.....Provencale, legumes grilles, crème fraiche e fromage des Pyrénées	
* ...Vegetables Provençal, sour cream, and mountain cheese.....	9,50
.....Tomates, Mozzarella et basilic	
*Tomates, Mozzarella and basil.....	9,70
.....aux lardons, oignons et crème fraiche	
*Diced bacon, onions and sour cream.....	9,70
.....fromage de raclette et poireau	
*Raclette cheese and fresh leeks.....	10,50
.....fromage de Roquefort, Champignon et airelle rouge	
*Roquefort cheese, mushrooms and cranberries.....	11,70
.....au jambon de Bayonne, champignons et fromage des Pyrénées	
*Basque ham, mushrooms and cheese.....	12,00
.....au jambon cuit, creme fraîche et fromage des Pyrénées	
*Ham, sour cream and cheese.....	12,50
.....Thon, oignons, ail, olives, fromage des Pyrénées	
*Tuna, onions, garlic, olives and cheese.....	12,50
.....Fruits de mer (Crevettes, poulpe et moules bouchots)	
*Seafood (Shrimp, Octopus and Bouchots Mussels).....	13,00
.....Saumon marine, courgettes, fromage des Pyrénées	
*Salmon, zucchini, sour cream and cheese.....	13,00
.....Crevettes sur Crème fraîche tomatée, ail et basilica	
*Shrimp with tomatoes, sauer cream, garlic and basil.....	14,50
.....Chocolat belge et glace à la vanille (pour petit et grand)	
* ...Finest Belgian Callebaut Chocolate with vanilla ice cream.....	11,00
...tarte flambée Dessert – Pomme, creme fraiche, sucre de canne et Calvados	
*.a sweet french tarte with apples, sour cream, brown sugar, cinnamon and Calvados	12,00

Special pour nos petits clients
especially for our little guests

...Escalope viennoise avec frites	
...Schnitzel (breaded cutlet) with french-fries.....	9,50
...for those who are "as hungry as a bear"	
...Coupe de glace avec smarties	
...Assorted ice cream with smarties....."just for fun".....	4,00

Main courses

You can also choose from our daily changing Gourmet menu listed on the menu board. Our menus are made with the finest ingredients available, depending on season and market availability. We invite you to indulge yourself with our Mediterranean–French style dishes made with the freshest and best ingredients.

Rotisserie

...Selle de porc aux herbes ...French pork with fine herbs.....	12,00
...Selle de boeuf, beurre café de paris ...Black Angus beef with café-de-Paris butter.....	18,00
...Entrecôte, sauce au poivre ...Rib eye steak in pepper sauce.....	18,00
...Filet de Sandre grillé au Basilic et Tomates Cherry ...Grilled Pike perch with basil and cherrytomatoes.....	16,00

Le Sud Classics

...Agneau braisé aux herbes servi dans a casserole ...Braised Lamb with fresh herbs served in a casserole	14,50
...Coq au vin sauce vin rouge ... Bresse chicken in hearty seasoned red wine sauce.....	16,00
...Joues de boeuf braisées au pinot noir-label de qualité charolais ...Ox cheeks braised in Pinot Noir..... ...Quality guaranteed: Charolais Beef	17,00

...You can order any of the following side dishes for 3,70 each.

Epinard-	spinach
Pomme de terre vaporeuse aux sel de mer	Potatoes boiled in sea salt
Fenouil grillée	grilled fennel
Gratin dauphinois	Potatoes au gratin
Couscous aux légumes	vegetable couscous
Accompagnement du jour	Special of the day
Ratatouille	Ratatouille
Pommes Frites	French Fries
Légumes du marché	Market vegetables

Desserts et Fromage
Desserts and Cheeses

It is a well known that the best desserts and cheeses come from France. We only offer a small selection of cheese in our menu, since we also offer a changing selection on our menu board. As for our desserts we are convinced that you will be enchanted after just one small taste.

...**Saveurs fromagères**

...changing assortment of gourmet cheeses with apples
...and glazed walnuts..... 12,70

...**Mousse au Chocolat**

...Mousse au Chocolat with fresh fruit
...a classic among the French desserts..... 9,50

...**Crème Brûlée**

...Crème Brûlée- with fresh fruits
...said to be the best in Munich....absolutely unforgettable..... 9,50

...**Gâteau au chocolat**

...Warm chocolate cake with vanilla sauce..... 10,00

Crème glacée- Ice cream specialities

...**Une boule de glace servi dans une coupe argent**

...one scoup of ice cream served in a silver cup..... 2,50

...**Coupe de Glace – Paris**

...Vanilla, chocolate and walnut ice cream with fresh strawberries 8,50

Tarte flambée Dessert- A sweet temptation

...**Tarte flambée Dessert – pomme, crème fraiche, sucre de canne et Calvados**

...a sweet french tarte with apples, sour cream, brown sugar, cinnamon and Calvados 12,00

Chez nous le client et un ami et non un roi.

Our guests are good friends not just some king.

Vive la France – vive la différence!

.... All prices in Euro, taxes and service included. When paying with EC-card or with a

.... Credit card, you must enter your pin code, otherwise only cash can be accepted.

Thank you for your understanding.

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