



Festival of moules & frites

Starter	CHF 16.00
Main course	CHF 32.00

Moules marinières

Mussels in white wine court-bouillon | shallots | parsley

Moules maghreb

Mussels in white wine court-bouillon | Raz el-Hanout spice | mint

Moules provençales

Mussels in white wine court-bouillon | shallots | garlic | thyme | cherry tomatoes

Moules "Bündner Art"

Mussels in cream sauce | barley | vegetable cubes | air-dried Grisons meat

Moules paysanne

Mussels in cream sauce | bacon | garlic-cROUTONS

Moules citron

Mussels in white wine court-bouillon | lemon | thyme

Moules Dijon

Mussels in cream sauce | Dijon mustard | tarragon

Moules oriental

Mussels in white wine court-bouillon | garlic | cumin | coriander

Moules Pesto

Mussels in cream sauce | basil pesto

Moules Espagne

Mussels in cream sauce | Serrano ham | chorizo | piment

Moules "Ö"

Mussels in saffron cream sauce | vegetable cubes

All dishes are served with French fries

Our Wine recommendation

	10 cl	75 cl
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Chablis AOC Tour du Roy

9.00	54.00
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Producer: Domaine des Malandes

Grape: Chardonnay

Châteauneuf-du-Pape AOC Domaine Chante Cigale

11.00	71.00
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Producer: Favier

Grape: Cinsault, Grenache, Mourvèdre, Syrah