



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 | rosemary | cherry tomatoes

Moules Vaudois

Mussels in cream sauce | leek | potato cubes | saucisson

Moules Italy

Mussels in tomato sauce | basil

Moules pernod

Mussels in white wine sauce | Pernod | fennel | saffron

Moules Dijon

Mussels in cream sauce | Dijon mustard | tarragon

Moules Grenoble

Mussels in white wine sauce | lemon filets | capers

Moules curry

Mussels in cream sauce | Madras curry | cashew | vegetable cubes

Moules Espagne

Mussels in cream sauce | Serrano ham | chorizo | piment

All dishes are served with French fries

Our Wine recommendation	10 cl	75 cl
Chablis AOC Tour du Roy Producer: Domaine des Malandes Grape: Chardonnay	10.00	58.00
El Campo Cabernet Sauvignon Reserva Privada Producer: El Campo Grape: Cabernet Sauvignon	8.00	41.00