



# Suggestions

Suggerimenti

## Autumn

Autumn Flammekueche .....	9.90
Puff pastry with roasted figs and fresh goat cheese .....	9,50
Risotto with chorizo and chanterelles .....	18.00
Mussels «Marine», french fries .....	16.50
Mussels with cream, french fries .....	16.50
«Cordon bleu» of poultry, mushroom sauce, french fries .....	18,00
<i>«Cordon bleu» di pollame, salsa funghi, patate fritte</i>	
Beef tartare prepared, sliced with a knife, french fries .....	18,50
<i>Tartare di bue preparato, troncato al coltello, patatine fritte</i>	

## The Favorites of our Sommelier

«Bouquet des Garrigues» Clos du Caillou-Rhône Blanc (Bio) .....	32,00
Muscat «Chapelle» - René Muré (Bio) .....	33,00
Mise de Printemps - Domaine Jospmeyer (Bio) .....	32,00
Pinot Gris «Côte de Rouffach» - René Muré (Bio) .....	35,00
Singulier 2015 (Riesling et Pinot) - Vignoble du Rêveur (Bio) ..	35,00
Riesling Kottabe - Domaine Jospmeyer .....	38,00