



**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**

**Chablis AOC Tour du Roy**

9.00                      54.00

Producer: Domaine des Malandes  
Grape: Chardonnay

**Châteauneuf-du-Pape AOC Domaine Chante Cigale**

11.00                      71.00

Producer: Favier  
Grape: Cinsault, Grenache, Mourvèdre, Syrah