



Moules & Frites

Starter	CHF 17.00
Main course	CHF 34.00

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 cataplana

Mussels in chicken broth | pimientos | coriander | garlic | onions

Moules saffron

Mussels in cream sauce | saffron | chervil

Moules hoisin

Mussels in chicken broth | carrots | ginger | sambal | spring onions

Moules Dijon

Mussels in cream sauce | Dijon mustard | tarragon

Moules Grenoble

Mussels in white wine sauce | lemon filets | capers

Moules voyageurs

Mussels in cream sauce | thyme | Asam pepper | cipolotti

Moules Espagne

Mussels in cream sauce | Serrano ham | chorizo | piment

All dishes are served with French fries

Our Wine recommendation	10 cl	75 cl
White wine:		
Sauvignon Blanc, Südsteiermark DAC (Austria)	8.00	48.00
Producer: Weingut Wohlmuth		
Grape: Sauvignon Blanc		
Red wine:		
Château de Barbe Blanche, St-Émilion AOC (France)	9.00	51.00
Producer: Château de Barbe		
Grape: Merlot, Cabernet Franc, Cabernet Sauvignon		