

# "Chez Arno"

## Starters

	starter	main dish
Cream of gourd (squash) foie gras shavings	9,00 €	
Platter of smoked salmon, creamed horseradish	10,00 €	
Chicory salad with Roquefort cheese	8,50 €	15,00 €
Rabbit pâté with pistachios	8,50 €	15,00 €
Small green salad	4,00 €	

## Dishes

Beef ribsteak/ sirloin steak in shallot sauce	25,00 €
Ox cheek braised in red wine (Burgundy style)	23,50 €
Guinea fowl in cider sauce, stewed cabbage	24,00 €
Fillet of trout, with butter, lemon and grilled almonds	21,00 €
Roast sweetbreads with creamy morel mushroom sauce	33,00 €
Calf's head with Gribiche sauce	22,00 €

*Each course is served with its vegetable garnish*

Morel mushroom sauce with 8€ extra charge

## Desserts

Fresh farm cheese with cream	6,00 €
Platter of regional cheeses	8,50 €
Warm rum baba	7,50 €
Caramelised cardamom custard cream	7,50 €
Chocolate cake with light custard cream	7,50 €
Orange salad with pistachios	7,00 €
Goblet of 3 scoops of ice cream or sorbet (+1.50€ for Chantilly cream)	7,00 €
"Colonel" goblet (lemon sorbet & vodka)	8,00 €
"Alsacienne" goblet (pear sorbet & pear brandy)	8,00 €

**All dishes are cooked here**

French meat

Possible traces of allergen

Prices, taxes and service inclu