

"Chez Arno"

Starters

	starter	main dish
Terrine of foie gras	15,00 €	
Salad with black radish, pear, fresh coriander, orange vinaigrette	12,00 €	24,00 €
Herring fillets marinated in oil with potatoes	9,50 €	18,00 €
Pan-sautéed oyster mushrooms, foie gras sauce	6,00 €	
Rabbit pâté with pistachios	8,50 €	15,00 €
Small green salad	4,00 €	

Dishes

Beef ribsteak/ sirloin steak in home-made sauce	27,00 €
Steak tartare -220g- (raw knife-minced beef seasoned, and raw egg yolk)	22,00 €
Veal medallions with orange sauce	26,00 €
Simmered "aiguillette" of beef, cepe mushroom sauce	25,00 €
Pan-sautéed fillet of brill, white butter sauce (according to availability)	27,00 €
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 vanilla custard cream	7,50 €
Chocolate cake with light custard cream	7,50 €
Orange salad with ginger	7,00 €
Scoops of ice cream or sorbet (+2€ for Chantilly cream)	2,50 €
"Colonel" goblet (lemon sorbet & vodka)	8,50 €
"Alsacienne" goblet (pear sorbet & pear brandy)	8,50 €

All dishes are cooked here

French meat

Possible traces of allergen

Prices, taxes and service inclu