

"Chez Arno"

Starters

	starter	main dish
Vegetable consommé, citronella/ginger	7,00 €	
Violet asparagus, Roquefort cheese sauce	10,00 €	18,00 €
Small ravioli from Dauphiné	8,50 €	16,00 €
Rabbit pâté with pistachios	8,50 €	15,00 €
Small green salad	4,00 €	

Dishes

Beef ribsteak/ sirloin steak in shallot sauce	25,00 €
Steak tartare -220g- (raw knife-minced beef seasoned, and raw egg yolk)	22,00 €
Pork chop (from Franche Comté) juice with rosemary	22,00 €
Leg of duck preserved in its fat, morello sauce	23,00 €
Whiting cooked in oven with white wine and shallots	20,00 €
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 incl