

# "Chez Arno"

## Starters

	starter	main dish
Terrine of foie gras	15,00 €	
Salad of artichoke base and cultivated mushrooms in a lemon creamy sauce	8,50 €	
Fresh sardine fillets marinated Grenoble style (lemon, capers..)	8,50 €	17,00 €
Asparagus (white/violet) with hollandaise (butter, egg and lemon) sauce	8,50 €	17,00 €
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 €
Duck breast fillet pan-sautéed, wine grower sauce	26,00 €
Baked leg of lamb in its juice with garlic and thyme	26,00 €
Fillet of line-fished hake poached with melted butter	24,00 €
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 €
Strawberry cup -from France- (+2€ for Chantilly cream)	7,50 €
Scoops of ice cream or sorbet (+2€ for Chantilly cream)	unit price 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 included