

### **Les Entrées – Starters**

Salad fresh from the Market | Thai Dressing | Cress | Grains...14 €

Poached Organic Egg | warm Asparagus Salad | Potato Straw...18 €

Red Prawn | Tempura | Wasabi Mayonnaise | Rice Flakes...16 €

Tatar of US Prime Beef Fillet | Organic Egg Yolk...22 €

### **Les Soupes – Soups**

Consommé Double of Poultry | Root Vegetables | Tofu |  
Wagyu Fat...18 €

Pea Cream Soup | Chorizo | Feta Cheese...16 €

### **Les Nouilles – Noodles**

Ravioli of Snails | Garlic | Parsley...17 €

Ravioli of Goat Cheese by Affineur Tourrette | Pine Nuts...16 €

### **Les Plats Principals – Main Courses**

Lacquered Salmon | Scallions | Mushrooms | Elderflower  
Vinaigrette...34 €

Suckling Pig | mashed Potatoes | Sweetheart Cabbage | Carrots...32 €

Veal Chop «Tangerine Style» | White Asparagus | new Potatoes...38 €

Fillet of US Prime Beef | Jus | Salad fresh from the Market | Triple  
Cooked Chips | Tarragon Mayonnaise...42 €



*Chalet 18*

## **Specials**

### **Menu of the Day**

-in 5 Courses...89 €

-in 6 Courses...99 €

-in 7 Courses...109 €

### **Sunday Roast**

Every Sunday from 12-3 p.m....52 €

Starter | Sunday Roast | Dessert

### **Pre-Order for 2 Persons**

Bresse Chicken

T-Bone Wagyu-Steak

-Prices according to size-

## Les Desserts

Sorbet of Green Apple | Gin Tonic...9 €

Crème Brûlée of Valrhona Chocolate...11 €

Thai Rice Pudding | Pineapple | Coconut Icecream...14 €

Moelleux au Chocolat | Maple Syrup Icecream...14 €

Cheese Assortment by Affineur Tourrette...16 €

## Sweet Wines

0,75 l      0,1 l

### **Hubert Reyser**

Muscat d`Alsace	2014	50,-	10,-
Gewurztraminer « Zahlberg »			

	2014	50,-	10,-
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### **Cazes**

Muscat de Rivesaltes	2013	53,-	11,-
Grenats de Rivesaltes	2012	53,-	11,-