

## **Les Entrées – Starters**

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

...with roasted Prawns...22 €

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

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

## **Les Soupes – Soup**

Pumpkin Cream Soup | Seeds | Crème Fraîche...12 €

Consommé of Duck | Tofu | Root Vegetables | Wagyu Fat...14 €

## **Les Nouilles – Noodles**

Goat Cheese ravioli | Lemon Butter | Pine Nuts...14 €

Snail Ravioli | Parsley | Garlic...16 €

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

Lacquered Salmon | grilled Scallions | Mushrooms | Potato  
Cream | Elderflower Ponzu...32 €

Roast Saddle of Venison | wild Broccoli | Potato Cream...34 €

Fillet of US Prime Beef | Jus | Salad fresh from the Market |  
Triple Cooked Chips | Tarragon Mayonnaise | Beans...34 €



*Chalet 18*

### **Specials**

#### **Menu of the Day**

-in 5 Courses...85 €

-in 6 Courses...95 €

-in 7 Courses...105 €

#### **3-Course-Menu of Duck «Peking Style»**

(only served for all at the table)...for 2 Persons 139 €

Consommé | Tofu | Root Vegetables | Wagyu Fat

Dim Sum | Green Apple

Breast | Salad of Legs | crispy Skin | Japanese Rice | Cucumber |

Leek | Crêpes | Hoisin Sauce

#### **Sunday Roast**

Every Sunday from 12-3 p.m....52 €

Starter | Sunday Roast | Dessert

## Les Desserts

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

Chocolate Crème Brûlée...11 €

Moelleux au Chocolat | Pistachio Ice Cream | Pineapple  
Ragout...14 €

Cheese Assortment by Affineur Tourrette...16 €

## Sweet Wines

**0,75 l**    **0,1 l**

### **Hubert Reyser**

Muscat d'Alsace	2015	50,-	10,-
Gewurztraminer « Zahlberg »	2014	50,-	10,-

### **Cazes**

Muscat de Rivesaltes	2017	53,-	11,-
Grenats de Rivesaltes	2012	53,-	11,-