

Breakfast · Petit Dejeuner

Served daily until 2pm

Two eggs in a jar 5,60
with baguette sticks, chives

Croque madame 8,90
brioche with ham, crème fraîche,
and fried egg and cheese au gratin

Croque monsieur 8,90
brioche baked with ham, crème
fraîche, and cheese

Croissant jambon fromage 5,20
warm croissant with ham & cheese

Croque mozzarella 10,90
brioche topped with tomatoes, pesto,
arugula, and mozzarella cheese

Tartare à cheval 16,20
beef tartare on whole-grain rye bread
with fried egg and salad

Oysters «Fine de Claire»

with lemon and raspberry vinegar with
shallots 5,25

1 piece 4,50
6 pieces 24,90
13 for 12 49,80

Large breakfast for 2 • 49,00

cheese and sausage selection, jams, 2 boiled eggs,
graved salmon, tomato-mozzarella, pesto, 2
croissants, 2 multigrain and 2 wheat flour rolls,
butter, yogurt with fruit, 2 orange juices 0,1l, 2
crémant 0,1l, 2 hot drinks

The French

1 croissant, baguette, jams, honey, Nutella,
butter, yogurt with fruit
14,50

The Vegetarian

tomato and mozzarella, pesto, cheese
selection, cream cheese, jam, honey, 1
boiled egg, 1 croissant, 1 bun, butter,
yogurt with fruit
17,90

The Small One

selection of cheese and ham, jam, Nutella,
1 boiled egg, 1 croissant, 1 bun, butter,
yogurt with fruit
18,50

The Italian

tomato and mozzarella, pesto, taleggio,
mortadella, Bayonner ham, salami, stone
oven baguette, 1 bun, butter,
yogurt with fruit
17,50

The English

2 toasts, bacon, scrambled eggs, tomato,
orange marmalade, baked beans, fried
sausage, butter
18,50

The Moroccan

French toast with melted tomatoes,
coriander, goat cheese, orange marmalade,
1 croissant, butter
17,50

The American

1 pancake, 2 fried eggs with bacon, maple
syrup, orange juice 0,1l
15,50

BREAKFAST JUICE

Freshly squeezed 0,1l 3,20
orange juice 0,2l 6,40

SWEET

Fresh fruit salad 5,50
Yogurt with fresh fruit 6,70
Pancake with maple syrup
and peanut butter 6,50
French toast with blueberry
jam and honey 7,50

Macarons

French tea pastry
White chocolate with vanilla
Pistachio
Dark chocolate
Raspberry
Coffee
Per piece 2,00

EXTRAS

Graved salmon 9,50
Scrambled egg 4,10
2 eggs sunny side up 4,10
1 boiled egg 1,70
1 serving of bacon 3,90
2 slices of whole-grain rye bread 2,00
1 bun / baguette / toast 1,50
Croissant 2,40
Homemade jam 1,70
Butter / cream cheese 0,80
Honey / Nutella 0,70
Peanut butter 0,70
Cheese / ham 3,20

Les Classiques

Daily 12pm – 11 pm

Spicy breton fish soup 12,50
cheese, croutons, aioli

3 sausages 8,50
ketchup, mustard, baguette

Bodin Noir 15,50
black pudding, mashed
potatoes, apple chutney

Salade «Ganymed» 14,80
lettuce, pickled vegetables,
Dijon mustard vinaigrette

Caesar Salad 18,90
with bacon, fried black tiger
prawns

Salade Niçoise 19,50
with tuna, anchovies, beans

Rump steak 29,50
with fries and salad

Merguez 24,50
with fries and salad

Sandwich 13,90
with merguez and fries

French fries
small / large 4,50 / 8,50

Ketchup / mayonnaise 0,50

Butter 1,50

Crème Brûlée 8,90

Mousse au Chocolat 9,50

Tartare du Chef 24,50
200 g tartare, baguette,
and fries

Tartare du Chef Royal 34,50
200 g tartare with truffles,
baguette, and fries

Tartare Vegan 24,50
with beet and artichoke,
baguette and fries

Tartare Ganymed 27,50
PREPARED AT THE TABLE, 200g
tartare with baguette and fries

Tartare Fromage 24,50
200 g tartare, short fried with
ripened Comté cheese, fries

Tartare Campagnard 24,50
200 g tartare, short fried with
diced bacon, and fries

each tartare optionally with whole-grain rye bread

Assiette Fromage

small-13,00 • large-18,00
selection of cheese with grapes
+ fig mustard 42g in a jar +2,50

Drinks · Boissons

Wine & Sparkling

WHITE	l	€
Riesling	0,15l	6,50
Fruits de Mer	0,5l	19,50
Pfalz	1,0l	36,00
Chardonnay	0,15l	7,00
Patriarche	0,5l	21,00
Bourgogne	0,75l	30,00
Luberon	0,15l	8,00
Perrin	0,5l	22,00
Rhône	0,75l	34,00
Sauvignon	0,15l	8,50
La Priere	0,5l	23,00
Loire	0,75l	35,00

ROSÉ

Syrah Rosé	0,15l	8,00
Hecht & Banner	0,5l	23,00
Languedoc, Bio	0,75l	36,00

Heritage Rosé

Patriarche	0,5l	19,50
Bourgogne	0,75l	30,00

RED

Cabernet Sauv.	0,15l	6,50
Patriarche	0,5l	21,00
Bourgogne	0,75l	32,00

Merlot

Schröder & Schyler	0,5l	21,00
Languedoc	0,75l	32,00

Ventoux

Famille Perrin	0,5l	22,00
Rhône	0,75l	34,00

Bordeaux

Château Nicot	0,5l	23,00
Cab.Sauv., Merlot	0,75l	35,00

Champagne

Pommery Brut Royal
0,1l 18,00

CRÉMANT

Patriarche Père et Fils

Blanc	0,1l	8,50
Rosé	0,1l	9,00

CIDRE

French Cidre brut	0,33l Fl.	8,00
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Hot drinks

Espresso	2,50
Espresso macchiato	2,80
Double espresso	4,00
Double espresso macchiato	4,20
Cappuccino	3,80
Café crème / americano	3,20
Café latte	4,50
Bol de Café au Lait	4,50
Café gourmand (espresso with macaron)	4,50
Café brûlot (with brandy & cinnamon)	6,50
Café normand (espresso with calvados)	5,40
Chocolat chaud (hot chocolate)	4,50
-with cream	5,20
-with rum and cream	7,50



CUP EILLES ORGANIC TEA 0,3l 3,90

English Breakfast Tea

Black tea - traditional blend from
Ceylon and South India

Natural Fruits

Natural fruit mixture from
controlled organic cultivation

Roiboos Pure

South African roiboos from
controlled organic cultivation

Darjeeling Imperial Second Flush Blatt

Black tea - a premium quality
summer harvest from controlled
organic cultivation, with a delicate
nutty note and a golden cup color

China Jasmine

Exquisite green tea finely flavored
with the scent of fresh jasmine
flowers

Baroness Grey Tea

Black tea - refreshing variant of
the popular classic

Vervenia

Herbal composition of verbena,
lemon balm and lemon myrtle
from controlled organic
cultivation

Chamomile

Chamomile flower tea with a
mild and aromatic taste

Cold drinks

JUICES	l	€
Orange juice	0,2l	3,00
Apple juice	0,2l	3,00
Grape juice	0,2l	3,50
Rhubarb nectar	0,2l	3,50
Juice spritzer	0,2l	3,90
SODA & WATER		
Orangina yellow	0,25l Btl.	4,00
Coca cola / zero	0,2l Btl.	3,50
Thomas Henry	0,2l Btl.	3,50
Tonic / Bitter Lemon		
SansSouci water	0,275l Btl.	3,00
still / sparkling	0,75l Btl.	7,50

BEER

On tap

König Pilsener	0,2l	2,80
	0,4l	5,50
Radeberger Pilsener	0,2l	2,80
	0,4l	5,50
Maisel's Hefe	0,4l	5,50

Bottled

Berliner Weisse		
red/green	0,3l	4,50
Maisel's Hefe non-alc.	0,5l	6,50
Königs Pilsener non-alc.	0,33l	4,50

PASTIS & ANIS

Ricard	4cl	6,50
Pastis 51	4cl	7,50
Henry Bardouin Pastis	4cl	8,50

White Peach Spritz

prosecco, peach syrup,
peach, lemon
12,00

APERITIFS

Sandemann		
- dry / medium	4cl	5,50
- white / red	4cl	6,50
Lillet Blanc / Rouge	5cl	6,00

DIGESTIFS

Chateau Jany	5cl	6,50
Chateau du Breuil	2cl	6,50
Calvados 8 Jahre	2cl	8,00
Calvados 15 Jahre	2cl	10,00
Pascal Eaux de vie	2cl	4,00
Mirabelle, Williams, Prune		