

# Breakfast · Petit Dejeuner

Each day 9 am – 2 pm

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

**Croque Madame** 8,90  
Brioche with ham, crème fraîche topped with a sunny side up egg and cheese

**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 baked with tomatoes, pesto, rocket salad and mozzarella

**Tartare à Cheval** 16,20  
120g tartare on wholemeal rye bread with fried egg and salad

## Oysters «Fine de Claire»

With lemon and raspberry vinegar with shallots 5,25

6 pieces 24,90  
6 pieces + 0,1l champagne 36,90  
13 for 12 49,80

## Large breakfast for 2 • 49,00

Selection of cheeses and cured meats, jams, 2 boiled eggs, graved salmon, tomato mozzarella, pesto, 2 croissants, 2 multigrain and 2 white flour rolls, butter, yoghurt with fruit, 2 fruit juices 0.1 l, 2 crémants 0.1 l, 2 hot drinks

**The French**  
1 croissant, baguette, jam, 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 bread roll, butter, yogurt with fruit  
17,90

**The Small One**  
Selection of cheese and cured meats, jam, Nutella, 1 boiled egg, 1 croissant, 1 bread roll, butter, yogurt with fruit  
18,50

**The Italian**  
Tomato and mozzarella, pesto, taleggio, mortadella, Bayonne ham, salami, stone oven baguette, 1 bread roll, butter, yogurt with fruit  
17,50

**The English**  
2 toasts, bacon, scrambled eggs, tomato, orange marmalade, baked beans, Nuremberg sausages, toast, butter  
18,50

**The Moroccan**  
French toast with melted tomatoes, coriander, goat's cheese, orange marmalade, 1 croissant, butter  
17,50

**The American**  
1 pancake, 2 fried eggs with bacon, toast, maple syrup, orange juice 0.1 l  
15,50

## BREAKFAST JUICE

Freshly squeezed orange juice 0,1l 3,20  
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 pastries*

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

## EXTRAS

Graved salmon 9,50  
1 serving of fried eggs 4,10  
2 sunny side up eggs 4,10  
1 boiled egg 1,70  
1 serving of bacon 3,90  
2 slices of wholemeal rye bread 2,00  
Bread roll / baguette / 1 toast 1,50  
Croissant 2,40  
Homemade jam 1,70  
Butter or cream cheese 0,80  
Honey or Nutella 0,70  
1 serving of prawns or shrimps 6,00  
Cheese or cured meats 3,20

## Hot drinks



EILLES ORGANIC TEA 0,3l  
3,90

### English Breakfast Tea

Black tea - traditional blend from Ceylon and South India

### Natural fruit

Natural fruit blend from certified organic cultivation

### Pure Roiboos

South African roiboos from certified organic cultivation

### China Jasmine Leaf

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

### Camomile blossoms

Camomile blossom tea with a mild and aromatic taste

### Darjeeling Imperial Second Flush Blatt

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

### Baroness Grey Tea

Black tea - Refreshing variation of the popular classic

### Vervenia

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

## CAFÉ & CHOCOLAT

Espresso single / double 2,50 / 4,00  
Espresso Macchiato single / double 2,80 / 4,20  
Café Crème / Americano 3,20  
Cappuccino 3,80  
Café Latte 4,50  
Bol de Café au Lait 4,50  
Café Gourmand Espresso with Macaron 4,50  
Café Brûlot With Brandy and cinnamon 6,50  
Café Normand Espresso with Calvados 5,40  
Chocolat Chaud Hot chocolat 4,50  
+ Whipped cream / + Rum 5,20 / 7,50

## Ganymed bistro menu

Each day 12 – 5 pm

### CROQUE

**Croque Madame 8,90**

Brioche with ham, crème fraîche topped with a sunny side up egg and cheese

**Croque Monsieur 8,90**

Brioche baked with ham, crème fraîche and cheese

**Croque Mozzarella 10,90**

Brioche baked with tomatoes, pesto, rocket and mozzarella

### PASTA / RISOTTO

**Tagliolini**

With herbal tomato sauce **9,90**

With truffle butter **12,00**

**Pasta Filet de Porc<sup>19,23,24,29</sup> 13,50**

Tagliolini with fried oyster mushrooms, pepper sauce

**Pasta du jour 10,00**

Pasta of the day – ask our staff

**Risotto Chorizo 12,50**

Risotto with sautéed chorizo and white wine sauce

**Pasta Ragout 10,50**

With tomato sauce, minced meat

**Gnocchi 12,00**

Potato gnocchi with pesto herb sauce

+ Grilled corn-fed chicken +4,50

### TARTE FLAMBÉE

**Tarte flambée Du Jour**

Daily special - with kind service and lots of amour

**12,00**

**Alsatian tarte flambée**

with red onions, bacon, crème fraîche, chives, parsley

**9,50**

**Chorizo tarte flambée**

with chorizo, red onions, chili garlic chutney

**12,50**

**Goat cheese & grapes**

with goat cheese, grapes, crème fraîche, red onions, air dried ham

**13,50**

**The vegetarian**

with crème fraîche, grilled & marinated vegetables, red onions, rocket salad

**10,50**

**Tarte Italienne**

with tomato sauce, mozzarella, basil, pesto, fennel salami, red onions, sun-dried tomatoes, artichokes

**12,50**

**The vegan**

with sunflower seeds, tofu feta, red onions, paprika chutney, figs, baby spinach

**10,50**

**Tarte flambée «La Mer» 14,50**

with crème fraîche, red onions, seafood, octopus, prawns, scallops, mussels, rocket salad

### SOUPE

**Tomato soup 5,90**

With roasted baguette <sup>3,5,8,18,19,31</sup>

**Soupe du jour 5,90**

Soup of the day – ask our staff

### SALAD

**Goat cheese salad 12,90**

Goat cheese au gratin with honey, paprika chutney, salad

**Salade Niçoise 14,90**

with tuna rilette, anchovies, green beans, young potatoes, organic egg <sup>6,8,15,20,21</sup>

### EXTRAS

**French fries 4,50/8,50**

**Side salad 5,00/9,50**

**Pimientos de Padron 5,50**

**Olives 5,00**

### DESSERT

**Lemon tarte 5,90**

**Cake of the day 5,90**

## Wine by the glass & Crémant

WHITE	l	€	RED	l	€	ROSÉ	l	€
Riesling	0,15l	6,50	Cabernet	0,15l	6,50	Syrah Rosé	0,15l	8,00
Fruits de Mer	0,5l	19,50	Sauvignon	0,5l	19,50	Hecht & Bannier	0,5l	23,00
Pfalz	1,0l	36,00	Patriarche, Bourgogne	0,75l	30,00	Languedoc, Bio	0,75l	36,00
Chardonnay	0,15l	7,00	Merlot	0,15l	7,50	Heritage Rosé	0,15l	6,50
Patriarche,	0,5l	21,00	Schröder & Schyler,	0,5l	21,00	Patriarche	0,5l	19,50
Bourgogne	0,75l	30,00	Languedoc	0,75l	30,00	Bourgogne	0,75l	30,00
Luberon	0,15l	8,00	Ventoux	0,15l	8,00	CRÉMANT		
Famille Perrin	0,5l	22,00	Famille Perrin	0,5l	22,00	Patriarche blanc	0,1l	8,50
Rhône	0,75l	34,00	Rhône	0,75l	34,00	Patriarche rosé	0,1l	9,00
Sauvignon	0,15l	8,50	Cab. Sauv., Merlot	0,15l	8,50	Crémant de Loire		
La Perriere, Loire	0,5l	23,00	Château Nicot,	0,5l	23,00	Blanc oder rosé	0,75l	59,00
	0,75l	35,00	Bordeaux	0,75l	35,00			