

Menu

Starters, salads and small side dishes

- 1) Stuffed tomatoes with mushrooms, pine nuts and gruyere cheese 5,00 €
- 2) Red cabbage tabbouleh with pistachios and sheep-cheese 4,00 €
- 3) Green salads with vinaigrette 3,50 €
- 4) Spicy bean and tomato salad 4,50 €
- 5) French fries with vegan mayonnaise 3,00 €
- 6) Aioli with rosemary and lime 3,00 €
- 7) Lamb's lettuce with fried onions, grapes and chestnuts 4,50 €
- 8) Herbal olives with lemon-oil 3,00 €
- 9) Sweet-potato-fries with tomato garlic sauce 4,50 €
- 10) Piment vert- marinated green peppers with sea-salt 3,50 €

Small vegetarian dishes

- 11) Baked sheep's cheese on tomato sauce 5,50 €
- 12) Small oven baked potatoes with sea-salt and cress sour cream 4,00 €
- 13) Baked Camembert in sesame crust on pomegranate jam 6,00 €
- 14) Potato Gratin with Gruyere cheese and herb cream 4,00 €
- 15) Gratinated Ratatouille with sheep's cheese 4,00 €
- 16) Aubergine rolls filled with herbal cream cheese 5,50 €
- 17) Grilled halloumi on roasted peppers and parsley-gremolata 5,00 €
- 18) handmade filled pasta with spinach and Roquefort sauce 5,50 €
- 19) Mushrooms in a pan with garlic sauce 4,50 €
- 20) Gratinated goats cheese with orange-chili-jam 4,50 €
- 21) Beetroot Carpaccio with cottage cheese and walnuts 4,00 €
- 22) Sautéed young spinach with sesame and garlic chips 5,00 €
- 23) Roasted cauliflower with cashew-crunch on tomato-curry-sauce 5,00 €

Small dishes with meat

- 24) Cheese-Pastrami-toast with Cornichons 4,00 €
- 27) Spicy lamb meatballs on rosemary-tomato-sauce 5,00 €
- 28) Bagatelle Burger- 100% beef with caper mayonnaise, salad, onions and Cornichons 5,00 €
- 29) Coq au Vin- two chicken legs braised in Burgundy wine 5,50 €
- 30) Boeuf Bourguignon- beef stew braised in Burgundy wine 5,00 €
- 31) Eifeler rabbit liver with apple compote and mustard-sauce 6,00 €
- 32) Fine ragout of poulard in a puff pastry basket 5,00 €
- 33) Beef tartare – freshly minced (not on Sundays and Mondays) 6,00 €
- 34) Fried lamb chops in herbal marinade 6,00 €

Small dishes with fish

- 37) Bouillabaisse “Bagatelle” – fish soup with rouille sauce 6,00 €
- 38) Tuna-anchovies-mousse 4,00 €
- 39) Tatar from a regional salmon trout with grapefruit, capers and red onions 6,00 €
- 40) Homemade Breton fish cakes on tomato-garlic-sauce 5,50 €
- 41) Filet of organic trout on lemon-almond-butter 6,00 €
- 43) Salad Nicoise with beans, tuna-mousse and egg 5,50 €
- 47) Coquilles St. Jaques - Scallops on walnut-thyme-pesto 6,00 €
- 48) Moules frites – mussels and French fries with rouille sauce 6,00 €

Cheese and dessert

- 50) Small selection of cheese 6,00 €
- 52) Plum tart 4,00 €
- 53) Mousse of chocolate 4,50 €
- 54) Creme brulee with vanilla-berries-compote 4,50 €

Tarte Flambée

- 55) With pastrami, red onions and sheep's cheese 6,00 €
- 56) With salmon trout, spinach and goat-cheese 6,00 €
- 57) With apple, vanilla and cinnamon 5,00 €