





COTTAGE
NANCY - BRABOIS
RESTAURATEUR - HÔTELIER



STARTERS

Salad with French duck foie gras, homemade smoked duck breast and Scotland salmon Label Rouge	17.00 €
Open ravioli of mussels and shrimps (mussels creamed juice)	16.00 €
Thin crisp pastry stuffed with vegetables, served with virgin olive oil sauce 	16.00 €
Terrine of French duck foie gras with white Porto, with homemade brioche	19.00 €

MAIN COURSES

Matelote of pikeperch fillets with Gris de Toul wine sauce Served with vegetables	24.00 €
Sweetbreads cooked with morels and cream sauce Rice cooked with onions	28.00 €
Veal kidneys cooked in whole-grain mustard sauce Served with homemade spätzle (egg noodles fried in a pan)	24.00 €
Vol-au-vent with fresh noodles (homemade dumplings, chicken, mushrooms)	20.00 €
Vegetables couscous in our way 	15.00 €
Simmenthal beef entrecote, shallot confit with Pinot Noir wine, Fresh fries and salad	28.00 €

Net prices in Euros, all Taxes includes
All our meats are of European origin



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CHEESES

Cheese of the day Fresh and fully matured cheese, served with salad, walnuts and jam	9.00 €
Hot Géromé cheese, potatoes and hot meurotte (Hot meurotte: Hot vinegar and cream sauce)	9.00 €
Cottage cheese Served with herbs <u>or</u> sugar <u>or</u> honey <u>or</u> maple syrup <u>or</u> reds fruits coulis	8.00 €

DESSERTS

Stiffly beaten egg whites, Tahitian vanilla custard	9.00 €
Greedy coffee With 5 smalls pieces of homemade deserts	10.00 €
Frozen meringue	9.00 €
Baba au Rhum Sponged cake steeped in rum syrup, homemade whipping cream	9.00 €
Creme brulée cooked with Tahiti vanilla	9.00 €
Assortment of ice-creams and sorbets	8.00 €
Extra bitter chocolate fondant and Griottines, custard	9.00 €

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