

Bières

Bières Pression	25 cl	33 cl	50 cl
Diekirch premium	-	3,90€	4,90€
Lefte blonde	3,90€	4,90€	6,90€
Lefte ruby	3,90€	4,90€	6,90€

Bières Bouteilles

Franziskaner, bière blanche (50 cl)	6,50€
Diekirch 00, bière sans alcool (33 cl)	3,90€
Grimbergen, rouge (33 cl)	5,00€
Grimbergen, blonde (33 cl)	5,00€

Soft

Coca Cola, light, zero (20 cl)	2,90€
Fanta orange, Sprite (33 cl)	3,60€
fuzetea (25 cl)	3,30€
Jus de fruits Minute Maid (20cl)	3,60€
Orange, Abricot, Ananas, Pomme, Tomate, Framboise	
Orangina (25 cl)	3,20€
Schweppes Indian Tonic/Agrum' (25 cl)	3,20€
Oasis tropical (25 cl)	3,60€
Limonade (33 cl)	2,90€
Diabolo (33 cl)	3,30€
Supplément sirop (4 cl)	0,80€
Menthe, Citron, Grenadine, Fraise, Orgeat, Cerise, Pêche	

Eaux minérales

	1/2 litre	litre
Vittel	3,90€	5,20€
San Pellegrino	3,90€	5,20€
Vittel (25 cl)	3,50€	
Rosport Classic (25 cl)	3,50€	
Perrier (33 cl)	3,70€	

Les Vins Rouges

CÔTES DU RHÔNE AOC 13,5° Vieux Clocher - Maison Arnoux & fils	4,90€	23,90€
BORDEAU LUSSAC SAINT EMILION AOP 13° Roc de Giraudon - Vignerons Puisseguin	5,70€	27,90€
BEAUJOLAIS MORGON AOP 13° LA CROIX GAILLARD	5,20€	25,90€
SAUMUR CHAMPIGNY AOP 12,5° Domaine Filliatreau	6,00€	29,00€
ALSACE PINOT NOIR AOC 12° Pinot Noir Tradition Kuentz Bas	5,90€	29,90€

Les Vins Blancs

CHARDONNAY IGP 12,5° Cave des 9 clés	5,70€	27,90€
CÔTES DE GASCOGNE TARIQUET IGP 11,5° Les premières Grives "Moelleux" Domaine Tariquet	5,60€	26,90€
BOURGOGNE CHABLIS AOC 12,5° Le Finage - La Chablisienne	6,80€	34,90€
BOURGOGNE ST VERAN AOP 13° Domaine du Paradis	5,90€	29,90€
CRÉMANT POLL-FABAIRES BRUT AOP 12° Domaines Vinsmoselle, Crémant du Luxembourg	6,90€	35,90€
CRÉMANT ALICE HARTMANN BRUT AOP 13° Domaine Alice Hartmann, Crémant du Luxembourg	7,90€	38,90€

Les Vins Rosés

PAYS DU GARD IGP 12,5° Belle Emilie - Cuvée des Chartreux	4,90€	23,90€
COTEAUX D'AIX EN PROVENCE AOP 13° Château Pigoudet	5,20€	25,90€
PROVENCE CRU CLASSÉ AOP 12,5° Château de l'AUMERADE, Marie-Christine	5,90€	29,90€

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. Prix service compris.

Apéritifs

Kir vin blanc (12,5 cl)	5,50€
Chardonnay et au choix, crème de cassis ou de mirabelle	
Kir pétillant (12,5cl)	6,50€
Crémant Poll Fabaire au choix, crème de cassis ou de mirabelle	
Chablis verre (15 cl)	6,80€
Chardonnay (blanc sec) verre (15 cl)	5,70€
Tariquet "Les 1 ^{ères} Grives" (blanc moelleux) verre (15 cl)	5,60€
Coupe de Crémant Hartmann Brut (15 cl)	7,90€
Coupe de Crémant Poll-Fabaire (15 cl)	6,90€
Martini blanc ou rouge (6 cl)	5,60€
Porto blanc ou rouge (6 cl)	5,60€
Campari (6 cl)	5,60€
Campari orange (12 cl)	5,90€
Pastis 51 (4 cl)	4,90€
Bitter San Pellegrino (10 cl)	4,00€

Cocktails

Avec Alcool 6,90€	Sans Alcool 5,90€
Mojito : Rhum, citron vert, menthe, eau pétillante	Virgin Mojito : Citron vert, menthe, eau pétillante
Mojito Fraise :Rhum, fraise, menthe, citron vert, eau pétillante	Virgin Mojito Fraise : Fraise, menthe, citron vert, eau pétillante
Spritz Apérol : Vin blanc pétillant, Apérol, eau pétillante	Virgin Spritz : Sirop d'orange Spritz, eau pétillante
Americano : Gin, sirop d'orange Spritz, eau pétillante	Virgin Pinã Colada : Jus d'ananas, coco, citron vert
Pinã Colada : Rhum, jus d'Ananas, Coco, citron	Virgin Hugo : Fleur de Sureau, menthe, citron, eau pétillante
Hugo : Crémant, fleur de Sureau, menthe, citron vert, eau pétillante	

Boissons Chaudes

Espresso, Décaféiné LAUZZA	2,20€
Thé et Infusion Whittington	3,20€
Chocolat chaud	3,60€

Les Digestifs sur demande à votre serveur

Aperitif plates for two

Premium	9,90€
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Main Course Salads

Accompanied by roasted potatoes	
Vosgian Salad - Salade Vosgienne	13,90€
Lettuce, cucumbers, cherry tomatoes, roasted almonds, grilled bacon, croutons, farmer bacon, cream	
Hot goat cheese salad - Salade de Chèvre Chaud	14,90€
Potato patties with goat cheese and peasant bacon, lettuce, cucumbers, cherry tomatoes, roasted almonds	
Cesar Salad - Salade César	16,90€
Lettuce, cucumbers, grape tomatoes, roasted almonds, breaded chicken breast filet, croutons, parmesan cheese 22 months minimum aged	



Burgers 100 Patates

All burgers served with French fries and fresh salad	
Authentic Burger - Burger Authentique	16,50€
Burger bun, burger sauce, Angus pure beef steak, potato patties, cheddar, salad, onions, tomatoes	
Raclette Burger - Burger Raclette	16,90€
Burger bun, burger sauce, Angus pure beef steak, potato patties, raclette, peasant bacon, salad, onions, tomatoes	
Salmon Burger - Burger au Saumon	17,90€
Burger bun, chive cream, salmon with pesto of dill, potato patties, salad, onions, tomatoes	



The unavoidable

Served with French fries	
Beef Carpaccio with Basil - Carpaccio de Bœuf	15,50€
Thin slices of raw beef, pesto, onions, roasted almonds, lettuce, AOP parmesan cheese, pickled tomatoes, lemon, fresh basil	
Salmon Carpaccio with Dill - Carpaccio de Saumon	16,90€
Thin slices of Atlantic raw salmon, dill pesto, onions, roasted almonds, lettuce, pickled tomatoes, lemon, fresh dill	
Beef Tartar - Tartare de Bœuf	15,90€
Raw beef, prepared according to your taste	
Beef Tartar Go Back - Tartare de Bœuf Aller-Retour	16,40€
Raw beef prepared according to your taste. Simply pan-fried on each side and raw at heart	



Jacket Potatoe with Cheese

Baked potato gratinated with cheese and a set of delicatessen meats (ham, speck ham, chorizo and rosette of Lyon) served with lettuce, rawness and chive cream	
Raclette cheese - Gratinée Raclette	16,50€
Munster cheese - Gratinée Munster	16,90€
Reblochon cheese - Gratinée Reblochon	17,90€
Goat cheese - Gratinée Chèvre	16,90€



Meat and Fish

Accompanied by a garnish and lettuce	
Chicken Escalope from the mountain - Escalope de Volaille	16,90€
Chicken escalope, ham and bacon with Comté cheese, roasted potatoes, and mushrooms cream sauce	
Chopped Steak "à Cheval"	15,90€
Pure ground beef Angus beef and pork bacon, gratinated Comté cheese, fried egg, French fries, and Bearn sauce	
Chef's Cordon Bleu	17,90€
Breaded chicken cutlet with ham and Comté cheese, roasted potatoes and mushroom cream sauce	
Prime Cut of Beef with butter Tagliata inspired - Onglet de Bœuf	18,50€
Marinated prime cut of beef, Maître d'Hôtel butter (with fresh herbs), French fries and béarnaise sauce	
Veal Cutlet «Vieille Alsace»	20,90€
Veal with Munster, roasted potatoes and mushroom cream sauce	
Salmon Steak - Pavé de Saumon	17,50€
Salmon fillet dressed with breadcrumbs, grilled "à la plancha", baked potato, chive cream, and Red Chili Sauce	

"Hupsa" of roasted potatoes

Roasted potatoes topped with grilled cheese, onions and cream sauce, served with lettuce	
Ham and Bacon, topped with grilled Munster cheese	14,50€
Ham and Bacon, topped with grilled Munster cheese	14,50€
Farmer bacon, topped with grilled Reblochon cheese	14,90€
Hupsa Lard Paysan	
Salmon duo, topped with grilled Emmental cheese	15,90€
Hupsa Deux Saumons	



Terroir Plates

All dishes served with fresh salad, raw vegetables, baked potato, and chive cream	
Vol-au-vent "inspired by KIRN" - Bouchée à la Reine	16,50€
All-butter round puff pastry served with chicken stew stuffing, French fries and lettuce	



Cheese Fondue "Original 100 Patates recipe"	18,50€
Fondant blend of Beaufort, Comté and Emmental cheese, served with crispy «mouillettes», ham, bacon, chorizo, and rosette of Lyon	
Baked Camembert - Camembert au Four	16,90€
Baked Munster - Munster au Four	17,50€
AOP cheeses accompanied by ham	
Fried Camembert - Camembert Frit	16,90€
Fried Munster - Munster Frit	17,50€
AOP cheeses accompanied by ham	

Gourmand Coffee or Tea

Gourmand Coffee (Expresso)	7,90€
Gourmand Tea	8,90€
Hot drink with a chocolate brownie with pecan nuts, crème brûlée with vanilla from Madagascar, apple crumble, vanilla ice cream	



NEW ! CLICK AND COLLECT

Selection of Desserts

Chocolate fondant and vanilla ice cream	7,90€
Strawberry tiramisù with raspberry coulis	7,90€
Crème Brûlée with Madagascar Vanilla	6,90€
«Nutella» loaf cake with vanilla ice cream	7,50€



Ice Creams and Sorbets

Duo of Ice Creams or Sorbets	4,90€
An additional scoop of ice cream or sorbet ice	2,50€
Chantilly "Maison"	1,50€

Ice cream: vanilla, chocolate, coffee, salted butter caramel, Nutella, Bulgarian yogurt, strawberry, pistachio
Sorbets: raspberry, lemon, mango

Ice Cream cups

Liege chocolate	6,90€
Chocolate ice cream, hot chocolate, whipped cream	
Liege Coffee	6,90€
Coffee ice cream, hot coffee, whipped cream	
White Lady	6,90€
Vanilla ice cream, hot chocolate, meringue, whipped cream	
Sin of Gluttony	7,90€
Nutella, vanilla and salted butter caramel ice cream, Nutella sauce, whipped cream, almonds and hazelnuts	
Fruit Delight	7,90€
Strawberry ice cream, Bulgarian yogurt, raspberry sorbet, fresh strawberries, whipped cream, and a crispy crumble	



Kids Menu* 9,90€

Mini burger with ketchup, French fries
Or Chicken nuggets, French fries
Or Breaded fish fingers, French fries

Ice cream duo Or Apple puree



* (Until 10 years) Drinks included : Coca Cola ou Oasis ou Capri-Sun