

LE BISTRO À MIDI


# PASTIS



## SALADS

**Salade vosgienne<sup>5</sup>**  9.50  
Potatoes, bacon, egg, red onions,  
Comté & crème fraîche  
as main course 14.50  
Vegetarian 9.00

**Salade niçoise classique<sup>5</sup>** 12.00  
Grilled yellowfin tuna, green beans,  
Kalamata olives, anchovies and Lisdorf  
potatoes  
as main course 16.50

**Salade PASTIS<sup>5</sup>**  8.50  
Lisdorf leaf salad, PASTIS dressing,  
cherry tomatoes, spring onions and croûtons  
as main course 12.50  
with goat's cheese 13.50/17.50  
with king prawns 14.50/18.50  
with beef fillet tips 15.50/19.50


## SOUPS

**Soup of the day** 6.00

**PASTIS fish soup –  
Bouillabaisse style<sup>5,13</sup>** 15.50  
Mussels, saltwater fish, rouille sauce  
and garlic bread  
as main course 24.50

## SMALL DISHES

**Tarte flambée alsacienne<sup>13,14</sup>**  12.00  
Alsatian tarte flambé with bacon, onions,  
crème fraîche, and Comté  
vegetarian 9.50

**Tarte flambée végétarienne**  12.50  
Tarte flambé with sheep's cheese, beetroot,  
onions, oranges, thyme and crème fraîche


**croque-monsieur & salade<sup>2,5,14</sup>** 14.50  
French boiled ham, Béchamel, Comté  
and toast

**Galette bretonne & salade<sup>5,14</sup>**  14.50  
Buckwheat crêpe filled with Brie de  
Meaux, boiled ham, fried egg & crème  
fraîche  
Vegetarian 12.50


**Quiche aux poireaux & salade<sup>2,5,14</sup>** 14.50  
Puff pastry tarte with leek and bacon

## MAINS

**Filet de Boeuf Charolais 250 g** 36.00  
with Café-de-Paris butter and French fries

**Poulet jaune rôti<sup>5</sup>**  18.50  
flambéed with Pastis  
glazed with lemon and rosemary, served with  
roasted vegetables  
vegetarian with sheep's cheese 16.50

**Slide of Norwegian salmon** 24.50  
with curry of domestic vegetables, basmati  
rice and herb salad

**King Louis Burger – 200 g US Beef**  18.50  
Bacon<sup>13,14</sup>, tomatoes, onions, salad, Cheddar  
cheese<sup>2</sup> and PASTIS BBQ sauce<sup>5</sup>, served with  
fried potatoes, coleslaw salad and PASTIS  
ketchup<sup>3,9</sup>  
vegetarian with sheep's cheese and couscous 17,50

## SPÉCIALITÉ

**Boeuf Bourguignon<sup>5,13,14</sup>**  
Ragout of domestic beef stewed in Burgundy  
with potato mousseline and Lisdorf lettuce

19,50 Euro

## DESSERTS

**Crème brûlée** 5,50

**Dessert du jour** 7,50

**Tarte du jour** 6,50

## APERITIF

**L'Extra par Langlois,  
Crémant de Loire brut<sup>5</sup>** 0,1l 5.50

**PASTIS Haus-Aperitif<sup>4,5</sup>** 0,1l 6.00

**Pastis Henri Bardouin<sup>4</sup>** 4cl 6.00

## WHITE WINE

**PASTIS Vin blanc<sup>5</sup>** 0,2l 8.80

**Saar Riesling Q.b.A.,  
Van Volxem, Saar** 0,2l 10.80

**Grauer Burgunder Q.b.A.,  
Petgen-Dahm, Saar<sup>5</sup>** 0,2l 8.80

## RED WINE

**PASTIS Vin rouge<sup>5</sup>** 0,2l 9.80


**Côtes du Rhône Villages  
AOP, André Brunel, Rhône<sup>5</sup>** 0,2l 10.80

## DIGESTIF

**Williams** 2cl 4.50

**Apricot** 2cl 4.50

All prices in Euros inclusive of VAT and service charge.  
Please request our allergy menu if you suffer from allergies  
or intolerances. Additives: 1 = contains caffeine,  
2 = contains beta-carotene colorant, 3 = contains quinine,  
4 = contains colorant, 5 = contains sulphites/sulphurated,  
6 = sweetener, 7 = contains antioxidants, 8 = ascorbic acid,  
9 = acidifier citric acid, 10 = acidity regulator sodium citrate,  
11 = contains preservative, 12 = taurine, 13 = stabilizer/  
phosphate, 14 = nitrite curing salt

 **Vegetarian or vegetarian option available**  
Our products are mainly from trusted regional producers.



LE BISTRO À MIDI

# PASTIS DRINKS S TIS



## APERITIF

PASTIS house aperitif <sup>4,5</sup>	6.00
Campari Sprizz	6.50
Campari Orange <sup>4</sup>	4 cl 7.00
Pastis 51 <sup>4</sup>	4 cl 5.00
Pastis Henri Bardouin <sup>4</sup>	4 cl 6.00
Pastis Janot Tradition <sup>4</sup>	4 cl 7.00
Pastis Bernard from local producers	4 cl 7.00
Cynar <sup>4</sup>	4 cl 5.00
Martini different sorts	5 cl 5.00
PASTIS house aperitif non-alcoholic	5.50

## CRÉMANT & CHAMPAGNE

L'Extra par Langlois, Crémant de Loire brut <sup>5</sup>	0,11 5.50 / 0,75 l 29.00
L'Extra par Langlois, Crémant de Loire rosé dry <sup>5</sup>	0,11 6.00 / 0,75 l 32.00
GOSSET, Brut Excellence, blanc, Champagne <sup>5</sup>	0,11 9.00 / 0,75 l 56.00

## WINE

### WHITE

PASTIS Vin blanc <sup>5</sup>	0,21 8.80
Saar Riesling Q.b.A., Van Volxem, Saar <sup>5</sup>	0,21 10.80
Riesling „Butterfly“ feinherb Q.b.A., Geltz-Zilliken, Saar <sup>5</sup>	0,21 8.80
Grauer Burgunder Q.b.A., Petgen-Dahm, Saar <sup>5</sup>	0,21 8.80
Pinot Blanc „Haus Klosterberg“ Q.b.A., Markus Molitor, Mosel <sup>5</sup>	0,21 8.80
Sauvignon Blanc IGP, Domaine du Petit Clocher, Loire <sup>5</sup>	0,21 8.80

### RED

PASTIS Vin rouge <sup>5</sup> Bordeaux Château Clos Fontaine, Côtes de Francs AOP	0,21 9.80
Spätburgunder „Kalkmergel“ Q.B.A., Jülg, Pfalz <sup>5</sup>	0,21 9.80
Côtes du Rhône Villages AOP, André Brunel, Rhône <sup>5</sup>	0,21 10.80
Rioja Tinto Bodegas Bhilar, Rioja DOCa <sup>5</sup>	0,21 10.80
Primitivo Appassito „Imprint“ IGT, Mark Shannon, Puglia <sup>5</sup>	0,21 9.80

### ROSÉ

PASTIS Vin rosé, Clarette Rosé Q.b.A., Knipser, Pfalz <sup>5</sup>	0,21 9.80
Rosé Méditerranée IGP, Domaine de Triennes, Provence <sup>5</sup>	0,21 9.80

## BIÈRE À LA PRESSION

PASTIS house beer	0,3 l 3.50 / 0,4 l 4.00
KARLSBERG URPILS, lager	0,3 l 3.50 / 0,4 l 4.00
Krombacher Weizen, wheat beer, naturally cloudy	0,3 l 4.00 / 0,5 l 4.50
«Panaché», KARLSBERG URPILS with limonade <sup>9,10</sup>	0,3 l 3.50 / 0,4 l 4.00
Cola Shandy, KARLSBERG URPILS with cola <sup>1,4</sup>	0,3 l 3.50 / 0,4 l 4.00

## BOTTLED BEER

LICORNE Black, stout beer, 'French temptation'	0,33 l 4.00
Krombacher Dunkel, dark beer	0,5 l 4.50
Krombacher non-alcoholic wheat beer	0,5 l 4.50
KARLSBERG GRÜNDEL'S non-alcoholic, classic, fresh, shandy	0,33 l 3.50

## SANS ALCOOL

PASTIS homemade iced tea	5.00
afri cola <sup>1,4</sup>	0,3 l 3.00 / 0,4 l 3.50
afri cola sugar-free <sup>1,4,6</sup>	0,3 l 3.00 / 0,4 l 3.50
Bluna orange <sup>4,7,8,9,10</sup> , Bluna lemon <sup>9,10</sup>	0,3 l 3.00 / 0,4 l 3.50
Bluna Mix cola orange <sup>4,7,8,9,10</sup>	0,3 l 3.00 / 0,4 l 3.50
SCHWEPPEES	0,2 l 3.50
bitter lemon <sup>3,7,9</sup> , tonic water <sup>3,9</sup> , ginger ale <sup>4,9</sup> , russian wild berry <sup>9</sup>	
ORANGINA orange, rouge	0,25 l 3.50
FRENCH LEMONADE orange or lemon	0,3 l 4.00

## JUICE

Orange juice	0,3 l 4.00 / 0,4 l 4.50
Apple juice	0,3 l 3.50 / 0,4 l 4.00
Grape juice white or red	0,2 l 3.00
Rhubarb juice	0,3 l 3.50 / 0,4 l 4.00

## WATER

Perrier	0,33 l 3.00
San Pellegrino medium	0,25 l 3.00 / 0,75 l 6.80
Acqua Panna still	0,25 l 3.00 / 0,75 l 6.80
Vittel	1,00 l 8.00

## COFFEE

Coffee <sup>1</sup>	3.00
Decaffeinated coffee	3.00
Cappuccino with frothy milk <sup>1</sup>	3.50
Latte <sup>1</sup>	3.50
Latte Macchiato <sup>1</sup>	3.50
Espresso <sup>1</sup>	2.50
Espresso Macchiato <sup>1</sup>	3.00
Double espresso <sup>1</sup>	3.50

## TEA

Choose from our tea menu	
Glass	3.00
Pot	4.50

## DIGESTIF

Averna, Ramazotti	4 cl 4.50
Fernet Branca, Fernet Menta	4 cl 4.50
Calvados	4 cl 6.00
Nonino Grappa Chardonnay	2 cl 6.00
Nonino Grappa Merlot	2 cl 6.00
<b>SCHNAPS FROM THE REGION</b>	
Williams	2 cl 4.50
Apricot	2 cl 4.50
Plum	2 cl 4.50
Hazelnut	2 cl 4.50
Raspberry	2 cl 5.00