



P

LE MIDI.

ENTRÉES

Soupe du Jour 11,50
please ask the service staff
for our soup of the day

Creamy crustacean bisque 19,50
frothed soup with lobster, Dublin Bay prawn
with fried scampi, mango-ricotta ravioli
and dried tomatoes

Salad « PASTIS » 14,00
Crispy lettuce, butter croutons and young vegetables
in our homemade dressing.
With beef fillet strips +10,00
With fried chicken strips +9,00

Tête de veau 19,50
Tepid calf's head with truffled Bliesgau-lentils-vinaigrette,
creme fraiche, bread crisps and radish.

Sardines & Burrata 18,50
Pickled sardines with grilled and marinated radicchio,
roasted pine kernels, red onions, pickled sultanas and burrata

Leek à la vinaigrette 16,50
Oven-baked winter leeks served lukewarm, with vinaigrette
of grainy mustard, mimolette cream, capers and herb salad

SNACKS

Tarte flambée « alsacienne » 14,50
Alsation style pizza with crème fraîche,
bacon^{13,14}, onions and comté cheese

Scampi à la marocaine 20,50
Fried in pistachio batter with vadouvan mayonnaise⁷
and fresh coriander

PASTIS bistro

All prices are quoted in Euro, incl of taxes & service charge. Please do inform your server should you have allergies or intolerances. Food additives: 1 Caffeine 2 Beta carotene 3 Quinine 4 Colorant 5 Sulphured 6 Artificial sweetner 7 Antioxidants 8 Ascorbic acid 9 Acifier cirtric acid 10 Acuiduty regulator sodium citrate 11 Preservatives 12 Taurine 13 Stabilizer / phophate 14 Nitrite salt

PLATS

Calf paillard 32,50
Natural escalope of rosé veal with caper and lemon sauce,
glazed beetroot and boiled potatoes

Tenderloin & french fries 49,50
Beef tenderloin of Simmental cattle with Bearnaise sauce,
French fries and crispy lettuce in house-style dressing

Canard à l'orange 29,50
Breast & leg of Barbarie duck with orange and spice jus,
braised carrots and homemade lingonberry croquettes

Louis Chicken Burger 26,50
home baked brioche bun with crispy chicken, bacon, cheddar,
fried egg and pickled carrots. Kimchi, gochujang-mayonnaise
and French fries aside

Fish soup « PASTIS » 36,50
Fish and seafood, served bouillabaisse style
with rouille sauce, comté cheese and garlic bread
Served as a starter: 22,50 Euro

Cabillaud & choux kale 32,50
Gently cooked cod on braised kale, red wine onions,
quince foam and pommes fondantes

-Vegetarien Options-

potimarron à l'orientale 24,50
Grilled pumpkin and cauliflower in a spicy tomato coconut sauce
refined with garam masala, served with spiced basmati rice

Raviolis ricotta aux truffes 26,50
Homemade ricotta ravioli with pickled winter truffle,
parmesan foam, radicchio and braised Roscoff onions.

DESSERTS

Kokos Pavlova 10,50
Blood orange meringue with coconut ice cream,
buttermilk foam, blood-orange spice compote

Tarte au chocolat et caramel 13,50
Chocolate-caramel tarte with « Original Beans Virunga »
with cinnamon blossom ice cream

Crêpe normande 12,50
Freshly baked crepes with Calvados apples,
thyme-caramel sauce and sour cream ice cream.

Lea's chocolates 7,50
Three kind of homemade chocolates