

"Chez Arno"

Starters

	starter	main dish
Cream of pumpkin	7,00 €	
Salad of green lentils with walnut oil, smoked duck breast fillet	9,00 €	14,50 €
Terrine of foie gras with figs	15,00 €	
Chicory and beetroot salad, Gex blue cheese vinaigrette	8,00 €	12,00 €
Basque-style squid pot	10,00 €	20,00 €
Rabbit pâté with pistachios	8,00 €	14,00 €
Small green salad	4,00 €	

Dishes

Sirloin steak or beef ribsteak, Roquefort cheese sauce	23,00 €
with 2€ extra charge on menu	
Steak tartare -220g- (raw knife-minced beef seasoned, and raw egg yolk)	20,00 €
Roast veal Orloff	22,50 €
with 1€ extra charge on menu	
Bresse chicken with morel mushrooms in cream sauce	26,00 €
with 8€ extra charge on menu	
Fillet of red mullet with spices	22,00 €
with 1€ extra charge on menu	
Jugged wild boar, creamy polenta	21,00 €
Sautéed veal kidneys with mustard	23,00 €
with 2€ extra charge on menu	
Roast sweetbreads with creamy morel mushroom sauce	26,00 €
with 8€ extra charge on menu	
Calf's head with Gribiche sauce (mayonnaise with capers, herbs, hard-boiled egg white)	20,00 €

Each course is served with its vegetable garnish

Morel mushroom sauce with 8€ extra charge

Desserts

Fresh farm cheese	5,00 €
Platter of regional cheeses from Michelin's shop	7,00 €
with 1€ extra charge on menu	
Caramelised custard cream with amber-yellow wine	6,00 €
with 1€ extra charge on menu	
Royal chocolate and pistachio with light custard cream (crispy chocolate cake)	6,00 €
Warm rum baba	6,00 €
Orange salad with pistachios	6,00 €
Goblet of 3 scoops of ice cream or sorbet (2 scoops on menu)	6,00 €
"Colonel" goblet (lemon sorbet & vodka)	7,50 €
"Alsacienne" goblet (pear sorbet & pear brandy)	7,50 €
"Dauphinoise" goblet (chestnut icecream and Chartreuse herbal liqueur)	7,50 €
Goblets with alcohol: 1,5€ extra charge on menu	

All dishes are cooked here

French meat

Prices, taxes and service included