



*Our « à la carte » formulas
as at L'Escapade*

*The Pleasure formula 59.-
A starter, a main course,
cheese, desert*

*The Happiness formula 73.-
Two starters, a main course,
cheese, desert*

*The Market suggestions
As recommended by us*

BEGINNERS

COLD STARTERS

*Mixed green leaf salad
with olive oil and fresh basil 9.-*

*Crisp warm goat cheese
with honey 16.-*

*Lyonnais salad with poached egg,
bacon cubes, croutons 16.-*

*Marbled red snapper
with candied tomatoes
and fresh basil 17.-*

*Foie gras terrine 23.-
(+5.- for all Formulas)*

WARM STARTERS

*Eggs meurette,
red wine sauce,
bacon and baby onions 16.-*

*Frogs legs from Dombes region
with garlic and parsley 23.-*

*Pot of fresh vongoles
with garlic and parsley 19.-*

*Rock fish soup,
rouille and grilled bread 16.-*

*A dozen escargots
with parsley and garlic butter 21.-
(+4.- for all formulas)*

TO FOLLOW

STEWES

*Pig cheeks braised
the old fashion style 34.-*

Chicken from aïn region « coq au vin »

Juliéna sauce 31.-

*Braised beef with candied carrots
and rosemary 33.-*

*Leg of lamb « 7 hours »
with provence herbs 38.-*

MEATS

*Chitterling sausage,
and mustard seeds 31.-*

*Sweetbread of veal, hazelnut
and caper butter 32.-*

*Pan fried veal kidneys
with old style mustard 32.-*

*Flank beef steak with red wine
and bone marrow 34.-*

The « TRADITIONNEL » beef tartar 34.-

FISH

*The giant dumpling
of fresh water pike nantua sauce 31.-*

*Steamed cod fish
virgin sauce with pines and pesto 39.-*

*Shelled gambas tails flambéed
with pastis 39.-*

*The bouchon bouillabaisse 39.-
(vongole, cod fish, gambas, red snapper,
rouille and grilled bread)*

TO END

CHEESES

Half a portion of Saint-Marcellin 10.-

Cervelle de canut, parsley and garlic 9.-

Fresh goat cheese with olive oil 9.-

Pecorino cheese, truffle and honey 10.-

DESSERTS

Tart tatin and whipped cream 10.-

Moist chocolate cake with custard 10.-

Floating island, caramelized almonds 9.-

Crème brûlée surprise 10.-

The bouchon tart 10.-

TO ACCOMPANY

*Blanc de blanc
of Georges Blanc 10.- glass*

*Muscat de Beaume de Venise
of domaine de Coyeux 10.- glass*

*Champagne carte Rubis rosé
Beauchamp 15.- glass*

*The Frutiger Family
Means Comme un Bouchon,*

But it also means,

L'Escapade,

Le Sessflo,

L'Amalfi,

L'Épicurien

www.famillefrutiger.ch