



## STARTERS



Terrine with red onion jam Terrine d'accueil	9,50	Free-range egg  housemade mayonnaise	6,00
 Avocado cocktail with shrimp Cocktail d'avocat aux crevettes	8,00	Œuf fermier	
 Half-cooked foie gras Ste-Croix-du-Mont and its toasts Foie gras mi-cuit	16,00	Burgundy snails with butter from the house Valentin	x6 8,50 x12 16,00
 House-smoked salmon Saumon fumé	12,50	Escargots de Bourgogne	
6 Pink shrimps Bouquet de crevettes	14,00	Mille-feuille of beetroot and salmon tartare	9,50
		Burger-style avocado avocado buns, in-house smoked samon, tomato, buffalo mozzarella	9,50

### FISH

Fillet of salmon with basil fresh tagliatelle Pavé de saumon	18,00
 Scallops Saint-Jacques white butter, fresh spinach	28,00
Fillet of sea bass Filet de bar finely chopped vegetables, lemon cream	25,00
Smoked haddock Haddock lentils and poached egg	21,00

### Children's menu



drink not included 12 years

12,00 €




Ground Salers beef steak Steak haché  
or escalope of poultry Escalope  
or Frankfurt sausage Saucisse  
housemade fries or fresh tagliatelle

2 Scoops of ice cream vanilla,  
strawberry fraise, chocolate  
or fresh cottage cheese fruit coulis

## Salads

 Périgourdine salad salad greens, foie gras, gizzard confit, smoked duck breast, cured ham, tomato, asparagus	15,00
Parisian salad salad greens, tomato, green beans, hard-boiled egg, ham, French emmental	15,00
 Nordic salad salad greens, smoked salmon, shrimp, smoked cod, cucumber with cream, tomato, hard-boiled egg, crème fraîche, toast	15,00
St Marcellin cheese salad salad greens, French cheese, green beans, piquillo pepper, tomato, asparagus, walnut, croutons	14,00
Italian salad salad greens, tomato, cured ham, red onion, melon, mozzarella, artichoke, crayfish	15,00
1901 Vegetarian plate cooked vegetables according to market arrivals, served warm	12,50
Antipasti with buffalo burrata (~300g)	18,00
Farmer's salad salad greens, chicken breast, French emmental, hard-boiled egg, green beans, sweet corn, croutons	15,00

### SNACKS

	Salad	Fries
 1901 Ham and cheese toast Croque-monsieur	11,50	13,50
1901 Ham and cheese toast a fried egg on top Croque-madame	12,00	14,00
 Special toast with ham, cheese, egg and chicken Croque-madame spécial	12,50	14,50
Nordic toast smoked salmon and cream	14,50	16,50
Country omelette salad, potato, emmental, ham  Omelette paysanne	12,00	14,00
Mr. Seguin's warm open-faced sandwich hot goat cheese, tomato confit, cured ham Tartine chaude Seguin	12,50	
Country plate deli meat, cheese Assiette paysanne	16,00	

Baguette with butter  
or croissant  
or chocolate croissant 2,00

### BREAKFAST SET-PRICE MENU

7,00 €

1 pastry  
or 1 baguette with butter,  
1 hot beverage,  
1 orange juice

All our meals are housemade except \*

Net prices in euros, service included. Credit card minimum 10 euros.

Service for lunch from noon to 3pm and in the evening from 7pm to 10:30pm. Water jugs are only served with meals.

Please ask our waiters for any question concerning allergens.

## PASTA AND RISOTTO ☰

Ravioli* in a chive cream sauce 🍷 green salad	14,50
Risotto with shrimp and green asparagus	16,00
♥ Housemade meat lasagna green salad	13,50
<b>FRESH ITALIAN PASTA</b>	
<b>FROM THE HOUSE CARNIATO</b>	
♥ Tagliatelle with fresh and smoked salmon	14,50
Penne all'arrabbiata and cured ham	14,50
Penne with pesto and cured ham	14,50
Tagliatelle alla carbonara	14,50

## SALERS MEAT ☰

Traditional steak tartare minced-to-order housemade fries, green salad Tartare de bœuf traditionnel	18,00
♥ Steak tartare 1901 knife-cut-to-order housemade fries, green salad Tartare 1901 haché	20,50
♥ The butcher's steak ~400g housemade fries	24,50
Bone-in ribeye ~1kg200 for 2 persons housemade fries, fresh green beans Côte de bœuf	70,00
Rump steak Pavé de rumsteak ~220g housemade fries	22,00
Flank steak ~220g housemade fries Bavette	19,00
Ribeye steak ~300g housemade fries Entrecôte	28,00
<b>Additional side dishes</b>	<b>4,00</b>
Housemade fries frites, fresh green beans haricots verts, fresh spinach épinards, fresh pasta pâtes, housemade ratatouille ratatouille, mashed potatoes pommes de terre écrasées, seasoned salad salade	

## Specialities ☰

♥ Mediterranean-style lamb shank confit in Staub iron cocotte aubergine bake Souris d'agneau	18,50
Diet plate Assiette minceur poultry fillet and green vegetables	16,00
♥ Whole veal kidneys in Staub iron cocotte fresh tagliatelle Rognons de veau	21,00
A.A.A.A. chitterling sausage mashed potatoes The Friendly Club of Lovers of Authentic Adouillette	18,00
♥ Confit pork belly 19h cooking time from the house Chédeville mashed potatoes Poitrine de porc	22,00



## CHEESES AND DESSERTS ☰

Cheese assortment* Assortiment	9,50
♥ Crème brûlée with vanilla	8,50
Fresh fruit salad with vanilla ice cream Salade de fruits	7,00
Nougat ice cream dessert* with apricot coulis Nougat glacé	6,00
Rum baba* with whipped cream Baba au rhum	8,50
♥ Caramelized upside-down apple tart vanilla ice cream or crème fraîche Tarte Tatin	8,00
Espresso with mini desserts Café gourmand	8,50
Tea with mini desserts Thé gourmand	9,50
Other dessert suggestions see page on the menu	6,00



## ICE CREAM SUNDAES\*

### FROM THE HOUSE LA LAITIÈRE

Coffee or chocolate ice cream with vanilla ice cream, whipped cream Café ou chocolat liégeois	8,50	Get 27 sundae fresh mint, Get 27, whipped cream	9,50
Colonel lemon sorbet, vodka	8,50	After Eight chocolate, fresh mint, chocolate coulis, whipped cream	8,50
Hot Fudge Sundae Dame Blanche vanilla ice cream, chocolate sauce, whipped cream	8,50	✦ 1 Scoop	3,00
Coconut delicacy Écrin de coco coconut and chocolate ice cream, chocolate sauce, whipped cream	8,50	✦ 2 Scoop	5,00
Banana Split	9,50	✦ 3 Scoop	7,50
Red berries sundae strawberry, raspberry, vanilla, red berries coulis, whipped cream	8,50	Our ice creams vanilla, chocolate, coffee café, salted butter caramel caramel beurre salé, strawberry fraise, rum raisins, praline, fresh mint menthe fraîcheur, pistachio pistache, coconut noix de coco	
		Our sorbets lemon citron, blackcurrant cassis, passion fruit fruit de la passion, raspberry framboise	
		☰ Additional whipped cream	1,00

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