



MIAMIAM-GLOUGLOU

- WINTER 2018 / 2019 -



MMGG SPECIALITÉS

Gratinée des Halles/ classic french onion soup	6,90
ESCARGOTS/ 6 snails with herbs - garlicbutter	11,00
GRENOUILLES / frogs (garlic, parsley, butter)	14,50
"Savoyard" French Cheese Big Burger	14,20
100 % beef, potato fritter & raclettecheese, bacon, onions, tomatoes homemade french fries and mayonnaise & ketchup on side a spinach-salade with tomato, garlic, olive oil and basil	
Royal MMGG Burger ®	13,20
100 % beef, tomato, emmental cheese, crispy bacon, lettuce, red onions, tomato cayenne sauce, home made french fries and ketchup & mayonnaise, spinach -salade with tomato, garlic, olive oil and basil	
Original Club Sandwich	13,90
with chicken breast, bacon, egg, emmental cheese, tomato, home made french fries, mayonnaise & ketchup, spinach -salade with tomato, garlic, olive oil and basil	
Bruschetta	
with tomato, garlic, olive oil and basil	6,50
with duck breast & pearcubes gratinated with goat cheese and honey	8,90

NOS SALADES (VINAIGRETTE ET BAGUETTE)

Beetroot Carpaccio and goat cheese	11,90
with homemade spring roll filled with goat cheese, lemon & olive oil	
Nizza Salad	10,90
tuna, green beans, potatoes, onions, tomato, cooked egg and olives	
Savoyard Salad	
tomatoes, warm potatoes, roasted baconcubes and onions	12,80
Salade de chèvre chaud	
tomato & paprika, baguette with grilled goat cheese, baconcubes, olive oil, pine nuts, provencal herbs	13,40
Caesar Salad	
with crispy bacon, cherry tomatoes, mini crourons, fresh parmesan, lettuce and homemade cesar yoghurt dressing	8,90
with crispy bacon & grilled chicken breast	14,90
with grilled salmon and dill	16,90

GALETTES & FLAMMKUCHEN

Galette	
Parisienne with ham and cheese & crème fraîche	10,20
Baltique salmon, tomatoes, crème fraîche, lemon & creamed horseradish	10,90
Mr. Seguin with goat cheese, honey, crème fraîche, provencal herbs and tomatoes	12,40
Flammkuchen Crème fraîche & Comté-cheese	
La Montagnarde with bacon, potatoes, onions, Raclette cheese	12,90
L'orientale with merguez, tomatoes, onions, paprika, Harissa	12,90
La Norvégienne with smoked salmon, spring onions, tomatoes	13,90
La Provence with goat cheese, dried tomatoes, black olives, provencal herbs, rucola	12,90
La Périgord with truffles, Lardo di Colonnata & 24 months aged Comte	14,90

L'ARDOISE FRANÇAISE

Ardoise de foie gras maison • homemade foie gras	16,40
with a fig chutney and pepper, on side toasted brioche	
Carpaccio from beef filet Charolais France	15,90
on a rucola-salade, gratinated with goat cheese honey and provencal herbs & two slices of typical garlic bread from Marseille	
Tartar de bœuf coupé au couteau 125 gr, Pommes Frites & Toast	16,90
olive oil, cornichons, shallots, caper, tabasco, worcestersauce, egg yolk	
frésh gnocci filled with trufflés	13,80
artichokes, onions, creme fraiche, white wine, fresh Comte cheese Reserve 24 months aged	
Tajine de poulet & légumes de saison	15,40
original moroccan Tajine with chicken & fresh vegetables (zucchini, auberginen, potatoes, carrot, chickpea, olives) with couscous	
Ardoise de fromages de France - French cheese plate	14,90
Reblochon, Tomme de Savoie, Comté, Camembert, Bûchette de Chèvre (Ziegenkäse), Roquefort, with butter & Baguette	



NOS VIANDES GRILLÉES (MIT BEILAGE)

Beef filet Charolais France 250 gr	29,00
Entrecôte Charolais France 350 gr	26,00
with home made butter Maître d'hôtel	1,50
with black madagaskar-peppersauce, cream and cognac	2,00
with Sauce Béarnaise	2,00
with Roquefort-creamsauce	2,50
with porcino-crème fraîche	3,50
Lamb dry aged	
with provencal herbs	24,90
with goat cheese and honey	26,80
add one side dish of your choice	
any other side dish	
french fries, potatoes au gratin, Ratatouille Provencale,	
Gnocchi à la Nicoise, green beans	3,50
seasonal salade	4,00
home made french fries	4,50

FISCH & CO

Bouillabaisse Marseillaise	11,50
cod fish, potatoes, rouille-mayonnaise, Croûtons, cheese	
Salmon marinaté with Gin & Grapéfruit	12,90
guacamole, seasonal salade	
Grilled Pulpo à la Plancha with rice Provençal	14,40
inserted Pulpo in olive oil, cooked lukewarm (tomatoes, basil, Piment d'espelette) & rice with seafood and some tomato sauce	
Grilled Gambas	15,90
flambé with Pastis and Gnocchi à la Nicoise	
Grilled fresh Salmon with lemon and butter	18,50
Ratatouille Provencale	

