

# BON APPÉTIT!

## LES SOUPES - SOUPS

- FRENCH ONION SOUP**  
with Gruyère-Cheese  
(ca. 15 min preparation time)  
12,20
- TOMATO SOUP à la provençale**  
8,60

## LES PETITES ENTRÉES - SMALL ENTRIES

- SALADE D'ACCOMPAGNEMENT**  
Mixed Sidesalad  
7,90
- SALADE AU CHÈVRE CHAUD**  
Gratinated goat cheese with honey and thyme  
on slices of fresh french bread  
12,50
- EGGPLANT-CAVIAR** on carpaccio of tomatoes  
12,30
- SALADE OCTOPUS à la provençale**  
Octopus salad  
14,50
- SNAILS FROM BURGUNDY (1/2 dozen)**  
11,80
- TARTE FLAMBÉE Classique**  
with cream, onions, smoked bacon, Muenster cheese  
12,80

## LES GROSSES SALADES - BIG SALADS

- SALADE AU CHÈVRE CHAUD**  
Gratinated goat cheese with honey and thyme  
on slices of fresh french bread  
14,80
- SALADE TAUTENNE**  
with grilled scampi and squid à la Persillade  
(Premium Qualität)  
23,90

## LES VIANDES - FLEISCH

- ENTRECÔTE** of beef with  
Gratin Dauphinois, vegetables of the day, beurre maitre d'hôtel  
36,40
- RACK OF LAMB**  
with vegetables of the day and Gratin Dauphinois  
(ca. 20 min preparation time)  
38,70
- »CONFIT« of duck leg  
with potatoes Lyonnaise and salad  
25,80

**SEPTEMBER TO MAY - EVERY SUNDAY - DAUBE À LA PROVENÇALE!**  
Special kind of stew, which is typical of Provence.

## À LA PÊCHE - FISCH

- FILET DE LOUP DE MER**  
with pommes vapeur au safran (safran Kartoffeln) and vegetables of the day  
27,20
- GRILLED SCAMPI À LA PROVENÇALE**  
(Premium Qualität)  
on concasse de tomate with fennel and rice  
28,90

## EVERY FRIDAY BOUILLABaisse DU REFUGE

Special kind of fish soup of Provence.

## VEGETARIAN - VEGETARIAN

- TIAN à la provençale**  
Gratin with goat cheese on potato carpaccio  
23,70
- TARTE FLAMBÉE**  
with seasonal vegetables  
12,80
- PAIN - BREAD** 2,50

## LES DESSERTS - DESSERTS - ALL HOME MADE

- FONDANT AU CHOCOLAT**  
with finest Grand Cru Valrhona Chocolate  
(ca. 20 min preparation time)  
11,90
- CRÈME BRÛLÉE**  
with organic vanilla from Madagascar  
10,30
- TARTE TATIN**  
(special kind of french apple pie)  
10,80
- SORBET of the day**  
4,80
- CHEESE PLATE**  
12,80
- PIECE OF CHEESE**  
please ask for your taste  
4,60
- SORBET of the day with Crémant**  
11,20
- CAFÉS - KAFFEE**
- ESPRESSO**  
3,20
- DOUBLE ESPRESSO**  
4,80
- CAFÉ**  
4,10
- CAFÉ AU LAIT**  
4,70
- CAPPUCCINO**  
4,50
- NOISETTE**  
3,40
- CHOCOLAT**  
5,10

Please have a look at the daily dishes on the chalkboards.

## Information on allergens and additives in the menu

French onion soup<sup>1</sup> Croûton<sup>1</sup> Les Salades<sup>1</sup> Chèvre chaud<sup>1</sup> Augergine caviar<sup>1</sup> Salade Octopus<sup>1</sup> Vineyard snails<sup>1</sup> Tarte flambee<sup>1</sup> Salade St. Jacques<sup>1</sup> Gratin<sup>1</sup> Lammeçrêe Sauce<sup>1</sup> Confit de Canard Sauce<sup>1</sup> Fried potatoes<sup>1</sup> Loup de Mer<sup>1</sup> Scampio Bouillabaisse<sup>1</sup> Tian<sup>1</sup> Tarte flambee vegetarian<sup>1</sup> Fondant au Chocolat<sup>1</sup> Crème Brûlée<sup>1</sup> Tarte Tatin<sup>1</sup> Glace<sup>1</sup> Cheese plate<sup>1</sup>

## Additives

1 = with colorant 11 = with nitrite curing salt

## Allergene

Additives gluten a = wheat, b = crustaceans, c = eggs, d = fish, g = milk and milk products, h1 = almonds, l = celery and celery products, k = mustard, l = sesame oil m = sulphur dioxide and sulphites, o = molluscs

**Do you have any further questions about dishes on the menu of the day?**  
Please ask our staff. Merci!

All prices in Euro including VAT.  
NO AMERICAN EXPRESS

# APÉRITIF

- RICARD** oder 51  
2cl 3,90
- PAMPALONNE SPRITZ**  
White wine, Tonic, Limette  
9,80
- 51<sup>1</sup> - TOMATE<sup>1</sup> - PERROQUET<sup>1</sup> - MAURESQUE**  
2cl 4,20
- LILLET blanc<sup>1</sup>**  
5cl 5,40
- KIR cassis or mûres (blackberry)**  
0,1l 5,30
- KIR breton**  
cassis with cidre  
0,1l 5,30
- Pineau des charentes**  
vin de liqueur  
5cl 7,30
- Porto, 10 Jahre alt**  
5cl 7,50
- Campari<sup>1</sup>**  
4cl 6,70
- Campari Orange/Soda<sup>1</sup>**  
9,10
- SUZE**  
(Typical aperitif of the Belle Epoque)  
5cl 5,90
- Aperol<sup>1</sup>**  
4cl 5,90
- Aperol Orange<sup>1</sup> / Aperol Soda<sup>1</sup>**  
8,90
- Aperol Spritz<sup>1</sup> with Crémant**  
10,20
- Lillet Berry / Lillet Spritz<sup>1</sup>**  
10,20
- Crémant Blanc/Rosé**  
0,1l 8,90
- Crémant Aperol<sup>1</sup>, Lillet<sup>1</sup>, Cassis, Pêche, Mûre**  
0,1l 8,80
- Martini Bianco, Rosso, Dry**  
5cl 6,10
- Champagne<sup>1</sup> CRU**
- BLANC DE NOIR, FLEURY PÈRES & FILS**  
100% from biodynamic Pinot Noir grapes,  
Demeter quality  
0,1l 13,20
- Kir Royal<sup>1</sup>**  
0,1l 13,50
- Juraçon Doux<sup>1</sup>**  
(Dessertwine)  
0,1l 7,50
- Vin d'orange<sup>1</sup> Christoph von Pfeil**  
5cl 7,50
- Vin doux<sup>1</sup> Martin Pasler**  
(Selected berries)  
5cl 9,50  
<sup>1</sup>also available as a *Demi* *Bouteille*  
0,375l 52,00

# SANS ALCOOL

## APÉRITIF WITHOUT ALCOHOL

- Alcoholfree Mousseaux<sup>1</sup>**  
(Sparkling wine)  
0,1l 6,90
- GAMBETTA**  
(French herbal syrup with lemonade)  
0,2l 5,80
- Martini Spritz (Bianco, Rosso) with Bitter Lemon<sup>1</sup>**  
9,50
- COCA COLA<sup>1</sup> / COCA COLA LIGHT<sup>1</sup>**  
0,33l 4,20
- COLA MIX<sup>1</sup>**  
0,4l 4,20
- Zitronen Limonade**  
0,4l 3,20
- Diabolo**  
(grenadine or mint)  
0,4l 3,90
- Grenadine or Mint à l'eau<sup>1</sup>**  
0,4l 2,20
- Säfte**  
(Apple, Mango, Orange, Blackcurrant 25%)  
0,2l 2,70
- Schorle**  
(Apple, Mango, Orange, Blackcurrant)  
0,4l 4,80
- Limonade Orangina**  
(Authentique french lemonade: Orange, Bloodorange)  
0,33l 4,30
- Sparklingwater**  
0,25l 1,90
- Sparklingwater**  
0,5l 3,60
- Adelholzener Classic Still**  
(bottle) 0,75l 6,90
- Adelholzener Classic Medium**  
(bottle) 0,75l 6,90
- Bitter Lemon<sup>1</sup>**  
0,2l 3,30
- Tonic Water**  
0,2l 3,30
- CHÂTEAU LA POMME de Munich**  
(Munich tap water in carafes)  
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# BIÈRES

## BIÈRE

- EXPORT HELL**  
0,5l 5,10
- Nobel PILS**  
0,33l 4,90
- Lager alcohol free**  
0,5l 5,60
- Wheat beer**  
0,5l 5,90
- Wheat beer alcohol free**  
0,5l 5,60
- Dark Wheat beer**  
0,5l 5,90
- Radler (beer lemonade mix)**  
0,5l 5,60
- Monaco**  
0,5l 5,70
- Piconbiere**  
0,33l 5,10

## AUSGEZEICHNET!

DLG Gold 2023 for Export Hell, Lager Hell, HopfenPils and Hefe Weisse  
The gourmet magazine selection honored the brewery with gold! BRAVO!

# DIGESTIF

- Fargoule**  
(liqueur de Provence with thyme)  
4cl 8,80
- Marc de Garlaban - Provence**  
2cl 7,80
- Grand Marnier**  
4cl 6,60
- Cognac VSOP**  
4cl 8,50
- Armagnac**  
4cl 8,70
- Calvados VSOP**  
(Holzfass)  
4cl 8,10
- Calvados HORS D'AGE**  
4cl 10,90
- Marc de Bourgogne**  
4cl 8,90
- Chartreuse**  
(french herb liqueur)  
2cl 9,90
- Old Raspberry**  
(Fassbind)  
4cl 8,60
- Old Apricot**  
(Fassbind)  
4cl 8,60
- Old Williams pear**  
(Fassbind)  
4cl 8,60
- Averna**  
4cl 5,40
- Vieux Marc de Champagne**  
4cl 8,80
- Gin**  
4cl 7,90
- Long Drink**  
9,90
- Pflaumengeist von Ziegler**  
(an incomparably milder spicy tone thanks to distillate  
in chestnut barrels)  
4cl 12,40
- Lagavulin**  
(16 year old Islay Single Malt Scotch Whisky)  
4cl 12,40

<sup>1</sup>with colorant <sup>2</sup>containing caffeine <sup>3</sup>containing quinine <sup>4</sup>sulphites

All prices in Euro including VAT.

# VINS

## WHITE WINES

- SPRITZER**  
0,2l 4,90
- VENUS VDP - DOMAINE PINCHINAT**  
VAR - PACA   
Type of grape: 100% Rolle (Vermentino) is an old white wine variety. Pleasant liveliness with a beautiful floral continuation, good persistence. Notes of citrus fruits.  
0,1l 6,70  
0,2l 9,90  
0,75l 37,20
- PICPOUL DE PINET**  
HÉRAULT, SOUTHERN FRANCE   
Type of grape: 100% Picpoul  
Discreet nose, fine, pleasant aromas of acacia and hawthorn.  
0,1l 5,40  
0,2l 15,80  
0,75l 37,80
- ENTRE DEUX MERS AC**  
GIRONDE, BORDEAUX  
Type of grape: Semillon, Sauvignon, Muscadelle  
Very clean fruit, a little bit of lemongras and lemon zest flavor. A light desirable minerality, dry.  
0,1l 5,80  
0,2l 11,60  
0,75l 40,60
- PINOT GRIS - DOMAINE CAMILLE BRAUN**  
HAUTE-RHIN, ALSACE  
Type of grape: 100% Pinot gris  
A Prima Donna among the Pinot Gris and the very best from the Alsatian Bollengen location. Robust but also filligree, complex, elegant, harmonious, round and long in the finish.  
0,1l 8,00  
0,2l 15,80  
0,75l 51,10
- CHARDONNAY La Croix Belle**  
HÉRAULT, LANGUEDOC-ROUSSILLON   
Type of grape: Chardonnay  
Beautiful fruit of gold and green. Aroma of nuts. Minerality, full of finess, just charming.  
0,1l 5,70  
0,2l 11,40  
0,75l 40,20
- CHARDONNAY NOVI**  
HÉRAULT, LANGUEDOC-ROUSSILLON  
Type of grape: 100% Chardonnay (12 months Barrique)  
Gold color, smells of mango, almonds and white flowers. Nice fat, oily with lots of flavor. Very long finish.  
0,1l 6,70  
0,75l 58,00
- SANCERRE - PAUL PRIEUR ET FILS**  
CHER, VAL DE LOIRE  
Type of grape: 100% Sauvignon blanc  
Aroma of gooseberry and flint.  
High minerality. Very fruity, great length.  
0,1l 6,70  
0,75l 68,00
- CHABLIS Premier Cru - CÔTE DE LÉCHET**  
BOURGOGNE  
Type of grape: 100% Chardonnay  
Refined bouquet of citrus notes, white peach blossoms. Fruitiness and pleasant freshness combined with minerality.  
0,75l 71,90
- VIRE CLESSÉ AOP - DOMAINE JEAN-PIERRE MICHEL**  
MÂCONNAIS, BOURGOGNE  
Type of grape: 100% Chardonnay  
Marille, acacia blossom. Fresh fruit.  
Mineral and long-lasting. A Chardonnay with finesse and character.  
0,75l 72,90
- CHÂTEAUNEUF DU PAPE AOC**  
DOMAINE PIERRE ANDRÉ, RHÔNE   
Type of grape: 100% Clairette, 30% Bourboulenc, 20% Roussanne and 19% Grenach Blanc  
Golden yellow in the glass, a refined and rare Rhône wine with complex aromas of ripe fruits and fragrant herbs. Powerful and long.  
0,75l 92,50

## LES VINS ROSÉS

- GENS ET PIERRES - DOMAINE PINCHINAT**  
SOUTHERN FRANCE   
Type of grape: Grenache Noir, Syrah  
In the mouth red currant, lively and refreshing. An elegant country wine with clarity  
0,1l 5,40  
0,2l 10,80  
0,75l 37,80
- LE CIDRE**
- CIDRE BRUT LA BOLLÉE**  
Carafe 0,25l 7,50
- CIDRE BRUT LA BOLLÉE**  
Carafe 0,5l 13,00
- Val de Rance**  
0,75l 26,00

## LES CHAMPAGNES ET CRÉMANTS

- CRÉMANT DE LOIRE BRUT RESERVE**  
Chenin Blanc, Chardonnay, Cabernet Franc  
0,75l 57,60
- CRÉMANT DE LOIRE BRUT RESERVE ROSÉ**  
100% Cabernet Franc  
0,75l 57,60
- CHAMPAGNE - 1<sup>er</sup> CRU**  
**BLANC DE NOIR, FLEURY PÈRES & FILS**  
as well available as *Demi* *Bouteille*  
0,375l 49,70  
0,75l 99,40

All prices in Euro including VAT.

# VINS

## RED WINES

- PINOT NOIR - BOURGOGNE**  
LA LIOLLE - CÔTE CHARENTAISE   
Type of grape: 100% Pinot Noir  
Lots of spice and minerality thanks to the volcanic soils.  
An intense, very aromatic red wine  
0,1l 6,70  
0,2l 13,40  
0,75l 46,80
- CAHORS CHATEAU PINERAIE**  
SUDWESTFRANKREICH, CAHORS  
Type of grape: Malbec, Merlot, Tannat  
With lots of character and substance  
Spicy and sandy at the same time.  
A wine for connoisseurs  
0,1l 5,80  
0,2l 11,60  
0,75l 40,60
- HAUT MALLET BORDEAUX**  
DEP. GIRONDE   
Type of grape: Cabernet Sauvignon, Cabernet Franc, Merlot.  
From wooden barrel with fragrance of cassis. Aromatic, Fruity and long taste.  
0,1l 6,70  
0,2l 12,40  
0,75l 43,90
- ST. CHINIAN - CHÂTEAU BOUSQUETTE PRESTIGE**  
DEP. HÉRAULT  
Type of grape: Syrah, Grenache  
Very simple, spicy with thyme, rosemary and pepper. A true southerner!  
0,1l 6,30  
0,2l 12,60  
0,75l 44,60
- MADIRAN AOP - CHÂTEAU LAFITTE VIEILLES VIGNES**  
DEP. HAUTES PYRÉNÉES, TARBES  
Type of grape: Tannat, Cabernet Franc  
A full and aromatic wine of cherries and blackberry.  
With a long finish.  
0,1l 6,70  
0,2l 13,40  
0,75l 46,80
- PRESTIGIUMAS DU NOVI**  
LANGUEDOC  
Type of grape: 80% Syrah, 12% Mourvèdre, 8% Grenache, 12 months Barrique  
Simply great! Strong wine with fine-sandy tannin.  
0,75l 48,80
- N° 7 CÔTES DE THONQUE - DOMAINE LA CROIX BELLE**  
LANGUEDOC  
Type of grape: 7 grape varieties give the wine its name: Syrah, Grenache Noir, Mourvèdre, Carignan, Merlot, Petit Verdot, Cabernet Sauvignon  
Full-bodied and smoky notes with a long-lasting, velvety finish  
0,75l 58,00
- CROZES-HERMITAGE - CONTREFORTS DU DELTA**  
NORTHERN RHÔNE, LÉVELLY  
Type of grape: 100% Syrah  
Dark red with violet reflections. Spicy aromas succeed the nose with black berries, violets and leather. A powerful, harmonious wine with round Tannins.  
0,75l 57,60
- CHÂTEAUNEUF-DU-PAPE AOC**  
DOMAINE PIERRE ANDRÉ, RHÔNE   
Type of grape: 15 Syrah Grenache and 13 different types of grapes.  
The king among the wines of the Rhône Valley. Expressive with enormous power and warmth, but also full of finesse and elegance.  
0,75l 95,70
- NUITS SAINT GEORGES**  
DOMAINE REMOISENT PÈRE ET FILS  
BOURGOGNE  
Type of grape: 100% Pinot noir  
Full flavor of wild raspberry, leather and juniper, cherry-fruity and silky with a long finish.  
A wine from the best vineyards of the Côte de Beaune.  
0,75l 118,80

All prices in Euro including VAT.

## m = Sulphur dioxide and sulphites

It is in the nature of things - there is no such thing as sulphur-free wine!  
Every wine contains a natural amount (up to 30 mg/L) of sulphites.  
It is produced during fermentation by yeasts. Sulphur is added during winemaking: to the crushed grapes, the mash, to inhibit oxidases. After fermentation to bind acetaldehyde. Before bottling to preserve the wine. Sulphur is therefore mainly added to bind oxygen and thus preserve the aromas in the wine and prevent ageing, so that wines remain aromatic. The winegrowers are carefully selected. You can find more detailed information on the wineries' websites.

Status June 2024

All prices in Euro including VAT.

# LE REFUGE

CUISINE PROVENÇALE - BAR