

Chez Bernard

BREAKFAST - PETIT-DÉJEUNER

CHEZ BERNARD JUICE MIXES 0.4L

GREEN GARDEN DETOX	8
APPLE PEAR ZUCCHINI PARSLEY MINT GINGER LEMON AGAVE SYRUP	
PICK ME UP	8
CARROT APPLE ORANGE LEMON LINSEED OIL AGAVE SYRUP	
RED VELVET	8
BEETROOT APPLE BERRIES LIME JUICE AGAVE SYRUP	

PURE LIFE JUICES 0.25L

CARROT	7.5
ORANGE	7.5

HOMEMADE LEMONADE 0.4L

GINGER-LEMON	5
STRAWBERRY-LEMON	5
BASIL-LIME	5

TRENDY LATTES & TEAS

HOT MATCHA LATTE ALMOND MILK.....	5
ICED MATCHA LATTE ALMOND MILK.....	5
CHAI LATTE CHAI SPICE ALMOND MILK	5
DIRTY LATTE	5
ESPRESSO ACTIVATED CHARCOAL ALMOND MILK	
TISANE ROSEMARY-SAGE	5.5
GINGER VIENNESE HONEY	
TISANE LEMON-THYME-MINT	5.5
ORANGE VIENNESE HONEY	

SUPERFOOD SMOOTHIES 0.4L

BERRY POWER	8.5
RASPBERRIES BLUEBERRIES BANANA LINSEEDS MAPLE SYRUP CINNAMON OAT MILK	
SHOW GIRL	8.5
BANANA PINEAPPLE MANGO PASSION FRUIT MATCHA MAPLE SYRUP COCONUT MILK	

BUBBLES 0.1L

CRÉMANT DE LIMOUX	9
YVELINE PRAT BLANC DE BLANCS	14
YVELINE PRAT ROSÉ BRUT	15

HOT DRINKS

ESPRESSO.....	3
DOUBLE ESPRESSO.....	5
ESPRESSO MACCHIATO	3.5
AMERICANO.....	4
CAFÉ AU LAIT.....	5
CAPPUCCINO MELANGE	5
FLAT WHITE.....	6
ORGANIC ZOTTER FAIRTRADE CHOCOLATE WHOLE MILK.....	5
ORGANIC ZOTTER FAIRTRADE CHOCOLATE NOUGAT.....	5
ENGLISH BREAKFAST.....	5
BIO EARL GREY.....	5
BIO JAPAN SENCHA GREEN	5
BIO PEPPERMINT LEAVES.....	5
BIO GINGER LEMON	5
FRUIT INFUSION	5
LACTOSE-FREE MILK.....	+ 0.5

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BREAKFAST - PETIT-DÉJEUNER

CRÊPES CHEZ BERNARD

BERRY RAGOUT	8.5
VANILLA CURD	
TOMATO-PEPPER TAJINE	8.5
POACHED EGG ROASTED EGGPLANT TAHINI ROASTED SESAME	
HAM	11
FRIED EGG SAUCE MORNAY CRÈME FRAÎCHE POMMERY MUSTARD	

TOASTED MOTTO BREADS

MOTTO NEUNERLEI BREAD (VEGAN)	10	
WILD MUSHROOMS ARTICHOKE CREAM SEED MIX		
MOTTO SOURDOUGH BREAD	11	
POACHED EGG AVOCADO LEAF SPINACH BACON LEMON HARISSA CHILI FLAKES		
MOTTO BRIOCHE-TOAST	12	
HAM FRIED EGG TOMATO POMMERY MUSTARD CREAM CUCUMBER ROMAINE SALAD		
MOTTO BREAD WITH SCRAMBLED EGGS		
TOASTED MOTTO SOURDOUGH BREAD GERVAIS WITH HERBS.....		8
CHEESE & BACON.....		10
SMOKED SALMON.....		13

SWEET & HEALTHY

FRESH FRUITS WITH YOGURT	7
FRESH FRUITS	8
MOTTO PORRIDGE	8.5
FRENCH TOAST OF BRIOCHE-STRIEZEL	9.5
STEWED PLUM SOUR CREAM SALTED CARAMEL	
ACAI BOWL (VEGAN)	9.5
CARAMELIZED BANANA BERRIES GRANOLA ALMOND MILK	

CHEZ BERNARD BREAKFAST BOUTIQUE

JE T'AIMEFOR TWO.....	48
SCRAMBLED EGGS HALF AVOCADO ZOTTER HAM SALMON BRILLAT SAVARIN HONEY YOGURT WITH FRESH FRUITS RAW MILK BUTTER HOMEMADE NOUGAT CREAM JAM MADELEINE MINI GUGELHUPF MOTTO BREAD VARIATION	
CHEZ BERNARD	10.5
2 POACHED EGGS LEAF SPINACH SAUCE BÉARNAISE BEEF GREAVES TOASTED MOTTO SOURDOUGH BREAD	
BELLE VIENNE	13
SOFT-BOILED EGG AUSTRIAN BRIOCHE CROISSANT HOMEMADE NOUGAT CREAM JAM CHIVE RAW MILK BUTTER MOTTO NEUNERLEI BREAD	
SAINT MARTIN	15
HOME-PICKLED SALMON GOAT CHEESE HONEY PUMPKIN CHUTNEY WATERCRESS SEED MIX TOASTED MOTTO NEUNERLEI BREAD	

FROM THE MOTTO BROT BAKERY

MOTTO SOURDOUGH BREAD	1 SLICE	1.7
MOTTO NEUNERLEI BREAD	1 SLICE	1.9
MOTTO MINI BAGUETTE		3.8
AUSTRIAN BRIOCHE CROISSANT		3
CROISSANT		3
PAIN AU CHOCOLAT		3.8

SIDES

CRISPY BACON	SERVING	4.8
HAM	SERVING	5.5
PICKLED SALMON	SERVING	6
HALF AVOCADO SEEDS PEPPER		3.5
HOMEMADE NOUGAT CREAM OR JAM	SERVING	2
VIENNESE HONEY	SERVING	2
RAW MILK BUTTER	SERVING	2
SOFT-BOILED EGG		2.5
BREAD WITH CHIVE		4.5
RAW MILK BUTTER CHIVE SEA SALT		

Cher Bernard

LUNCH - DÉJEUNER

COVER.... PER PERSON 2.80

LES APÉRITIFS

KIR.....	9	LILLET SPRITZ.....	8
KIR ROYAL.....	11	CRÉMANT DE LIMOUX BRUT.....	9
BELLINI.....	11	YVELINE PRAT I BLANC DE BLANCS...14	
NEGRONI SBAGLIATO.....	14	YVELINE PRAT I ROSÉ BRUT.....	15

VINS AU VERRE - WINE BY THE GLASS 0.125L

CHRIST GRÜNER VELTLINER BISAMBERG WIEN BIO 2022.....	6.5
JULIE FÈVRE CHARDONNAY CHABLIS BURGUND 2022.....	11.5
UNGER UND KLEIN ZWEIFELT PINOT NOIR DIE ROSE I WEINVIERTEL 2022.....	6.5
PREISINGER ZWEIFELT I KIESELSTEIN BURGENLAND BIO 2022.....	7.5
FAMILIE PERRIN GRENACHE SYRAH VINSOBRES LES CORNUDS I RHÔNE 2020.....	9.5

LES PETITES CHOSES - SMALL BITES

SALADE „JEU DE COULEURS“	12
YOUNG CABBAGE MACADAMIA PAPAYA MANGO MINT	
SAUTEÉD WILD MUSHROOMS (VEGAN)	15
POTATO-LEMON MOUSSELINE PIMPERNEL	
SPICY XO BEEF	15
SALAD HEARTS TAMARIND-CORIANDER DIP	
PIKE PERCH CEVICHE	16
TOMATO LIME ONIONS AVOCADO	

IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS, PLEASE CONTACT OUR STAFF.
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LES PLATS - MAIN DISHES

QUICHE AUX CHAMPIGNONS FORESTIERS	16
SAUCE REMOULADE HERB SALAD	
TAGLIATELLE	18
CHANTERELLES PARSLEY	
FRITTI MISTI	SMALL LARGE.....17 24
OCTOPUS PRAWNS HALIBUT WASABI MAYO FRESH CHILI	
COQ AU VIN ROUGE	21
CORN-FED CHICKEN GLAZED CARROTS PICKLED SHALLOTS MUSHROOM HOMEMADE GNOCCHI	
STEAMED CATFISH	31
CHANTERELLES GHERKINS SORREL SAUCE	

ALL TIME CLASSICS

OYSTERS - FINES DE CLAIRES	LA PIÈCE.....5.5
SHALLOT VINAIGRETTE MOTTO BAGUETTE	
MOTTO POMMES FRITES	9
COMTÉ TRUFFLE MAYO	
COCOTTE DE MOULES	19
COCKLES MUSSELS WHITE WINE STOCK MOTTO BAGUETTE	
BOUILLABAISSÉ CHEZ BERNARD	20
COD HALIBUT PRAWNS CLAMS MUSSELS SAUCE ROUILLE COMTÉ MOTTO BAGUETTE	
STEAK TARTARE CHEZ BERNARD	20
CONFIED EGG YOLK FRENCH FRIES	
CHEZ BERNARD X.O. BEEF BURGER	24
BACON JAM CHEDDAR TOMATO PICKLED CUCUMBER FRENCH FRIES	
WIENER SCHNITZEL OF VEAL	27
POTATO-ENDIVE SALAD	

CRÈME BRÛLÉE (GLUTEN FREE)	10
MOUSSE AU CHOCOLAT (VEGAN)	11
CHOCOLATEBROWNIE MIRABELLE PLUM SORBET SEL D`ORANGE	
„SCHEITERHAUFEN“	12
TOASTED BRIOCHE APPLE RAGOUT VANILLA SAUCE BAISER	

Chez Bernard

DÎNER - DINNER

COVER... PER PERSON 4.00

LES APÉRITIFS

KIR	9	LILLET SPRITZ.....	8
KIR ROYAL.....	11	CRÉMANT DE LIMOUX BRUT J. LAURENS.....	0.1L 0.75L.....9 63
BELLINI	11	YVELINE PRAT BLANC DE BLANCS.....	0.1L 0.75L.....14 95
NEGRONI SBAGLIATO.....	14	YVELINE PRAT ROSÉ BRUT.....	0.1L 0.75L.....15 100

LES PETITES CHOSES - SMALL BITES

SALADE „JEU DE COULEURS“	15	FIGS AU GRATIN	18
YOUNG CABBAGE MACADAMIA PAPAYA MANGO MINT		THYME HONEY CHÈVRE	
SAUTÉED WILD MUSHROOMS (VEGAN)	15	ESCARGOTS GRATINÉS	6 PIECES 12 PIECES.....16 29
POTATO-LEMON MOUSSELINE PIMPERNEL		HERB-GARLIC BUTTER MOTTO BAGUETTE	
BOUDIN NOIR	15	TERRINE DE ALSACIENNE	18
BLACK PUDDING IN PUFF PASTRY MAÏS RAGOUT		DUCK POULARD FOIE GRAS PLUM CHUTNEY	
SPICY XO BEEF	16	CURRY DE ALPES WATERCRESS	
SALAD HEARTS TAMARIND-CORIANDER DIP		PIKE PERCH CEVICHE	18
		TOMATO LIME ONIONS AVOCADO	

FRUITS DE MER CHEZ BERNARD

BOUILLABAISSÉ CHEZ BERNARD	20
COD HALIBUT PRAWNS CLAMS MUSSELS	
SAUCE ROUILLE COMTÉ MOTTO BAGUETTE	
OYSTERS - FINES DE CLAIRES	LA PIÈCE.....5.5
SHALLOT VINAIGRETTE MOTTO BAGUETTE	
FRITTI MISTI	SMALL LARGE.....17 24
OCTOPUS PRAWNS HALIBUT WASABI MAYO CHILLI	
PLAT DE FRUITS DE MER	2 4 PERSONS.....85 135
OYSTERS PRAWNS KING CRAB LEG	
SCALLOPS MOTTO BAGUETTE	

ALL TIME CLASSICS

SOUPE À L'OIGNON	9
COMTÉ CROÛTONS	
MOTTO POMMES FRITES	9
COMTÉ TRUFFLE MAYO	
COCOTTE DE MOULES	19
COCKLES MUSSELS WHITE WINE STOCK	
MOTTO BAGUETTE	
STEAK TARTARE CHEZ BERNARD	22
CONFIED EGG YOLK FRENCH FRIES	

LES PLATS - MAIN DISHES

QUICHE AUX CHAMPIGNONS FORESTIERS	16	POULARDE À LA PROVENCE (FOR 2 PERSONS)	PER PERSON.....21
SAUCE REMOULADE HERB SALAD		WHOLE CORN FED CHICKEN VEGETABLE CASSOULET POTATOES	
BABA GANOUSH (VEGAN)	18	DURATION 20 MINUTES	
OVEN CARROTS MELANZANI SUMAC-SOY YOGURT MINT		COQ AU VIN ROUGE	23
TAGLIATELLE	19	CORN-FED CHICKEN GLAZED CARROTS PICKLED SHALLOTS	
CHANTERELLES PARSLEY		MUSHROOMS HOMEMADE GNOCCHI	
STEAMED CATFISH	31	CHEZ BERNARD X.O. BEEF BURGER	24
CHANTERELLES GHERKINS SORREL SAUCE		BACON JAM CHEDDAR TOMATO PICKLED CUCUMBER FRENCH FRIES	
ROASTED HALIBUT MAROCCAN STYLE	35	WIENER SCHNITZEL OF VEAL	27
LEAF SPINACH LOBSTER NAGE		POTATO-ENDIVE SALAD	
WHOLE TROUT	36	FILLET STEAK	40
CAPER-LEMON BUTTER VEGETABLE COMPOSÉE		GLAZED CARROTS WITH CAFÉ DE PARIS OR GREEN PEPPER SAUCE	
		SIDES:	
		LETTUCE HOUSE DRESSING.....	7
		HOMEMADE GNOCCHI.....	6
		FRENCH FRIES.....	6
		GLAZED CARROTS.....	7
		LEAF SPINACH.....	7
		SAUTÉED WILD MUSHROOMS.....	8

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DESSERTS

CRÈME BRÛLÉE (GLUTEN FREE)	10
GRAPEFRUIT SORBET (GLUTEN FREE)	10
CRÉMANT DE LIMOUX BRUT J. LAURENS	
MOUSSE AU CHOCOLAT (VEGAN)	11
CHOCOLATE BROWNIE MIRABELL PLUM SORBET SEL D'ORANGE	
„SCHEITERHAUFEN“	12
TOASTED BRIOCHE APPLE RAGOUT VANILLA SAUCE BAISER	
PLUM DUMPLINGS	10 MIN WAITING TIME.....12
POPPY SEED CRUMBS PLUM SORBET	
MI-CUIT AU CHOCOLAT 70% VALRHONA (GLUTEN FREE)	15 MIN WAITING TIME.....13
GERVAIS MOUSSE WILD BERRY GRANITÉ BERRIES	

CHEESE

FRENCH CHEESE VARIATION

BRILLAT SAVARIN AFFINÉ | COMTÉ AOP | BLEU DE BREBIS „RÉGALIS CÉSAR“
FIG MUSTARD | MOTTO BAGUETTE

15

CHEZ BERNARD DIGESTIF

ESPRESSO	3
ESPRESSO MACCHIATO	3.5
DOUBLE ESPRESSO	5
ESPRESSO MARTINI	14
ESPRESSO MARTINI SPÉCIAL (WITH MARTELL VSOP COGNAC)	16
APRICOT SCHNAPPS REISETBAUER.....	7
OLD PLUM SCHNAPPS GÖLLES.....	7
MIRABELLE SCHNAPPS HÄMMERLE.....	8
WILD RASBERRY SCHNAPPS GUGLHOF	9

PLEASE ASK FOR OUR COCKTAIL MENU.

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