



THE MUSSEL WEEKS

14.9.-18.10.2026

**All mussels
26 €**

MOULES AU PASTIS

*Creamy Pastis sauce, star anise,
shallot & parsley (L, G)*

MOULES DES CARIBES

*Coconut broth with rum, tomato, garlic,
ginger, chili, lime & curry (M, G)*

MOULES VIETNAMIENNE

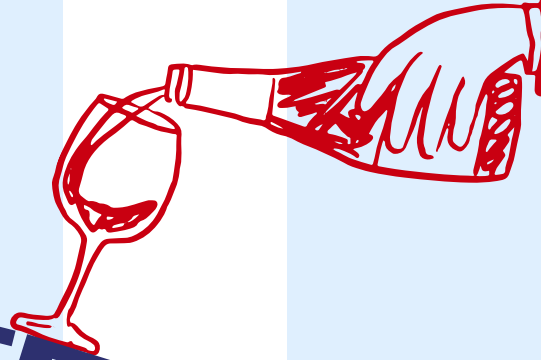
*Vietnamese broth with fish sauce,
lemongrass, garlic, chili & kaffir lime (M, G)*

MOULES AU CIDRE

*Creamy sauce with cider, fennel,
shallot & thyme (L, G)*

Mussels are served with bread, mayonnaise and french fries

Lip-smacking & steamy - mussels the way we love



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WINE PAIRING

MOULES AU PASTIS

MUGA RIOJA BLANCO 12.5 / 78

SPAIN, Viura, Malvasia, Garnacha Blanca

*Produced in oak for 6 months, dry & creamy flavour with some tropical fruits.
Aromas of vanilla.*

MOULES DES CARAIBES

LA CHABLISIENNE CHABLIS LA SEREINE 13.5 / 85

FRANCE, Chardonnay

*Produced with wheat lees for 12 months, palate is juicy, rich, & mouth-watering,
leading to spicy finish like white pepper. Aromas of ripe yellow-fleshed fruit.*

MOULES VIETNAMIENNE

BRAIDA LIMONTE GRIGNOLINO D'ASTI 14 / 88

ITALY, Grignolino

*Fresh & vinous palate, featuring some rose, apricot & yellow plums. Fine tannins,
good balance & persistence.*

MOULES AU CIDRE

HIMMEL PINK RIESLING 11.5 / 65

GERMANY, Riesling, Pinot Noir

*Dry palate with some acidity to freshen it up. In palate some peach and ripe
lemon. Residual sugar brings some roundness to the wine.*