



∞ Bread ∞

Pain blanc - Baguette-sandwich bread with dip 2,50 €

Homemade Bread - self-made tomato bread with dip 3,50 €

∞ Soups ∞

Soupe à l'oignon 6,50 €

Onion Soup with white wine

Parsley root 7,50 €

with Serrano ham

∞ Salads ∞

Le Bon Classique 7,50 €

Green salads with tomato, cucumber, mushrooms, onions and vinaigrette

François Cobb Salad 10,50 €

Green salads with blue cheese, ham, avocado, tomatoes, boiled egg and Roquefort cheese



🌀 Starters - Entrée 🌀

Pâté	9,50 €
Doug liver pâté with plumps, hazelnuts and caramelized onions and pickled cucumber	
Escargots à la bourguignonne	10,50 €
Grapevine snails with garlic-herb-butter and bread	
Porcino Ravioli	12,50 €
tossed in lobster sauce with herbs and parmesan cheese	
Beef Carpaccio	14,50 €
with parmesan cheese, rocket salad, mushrooms and truffle sauce	

🌀 Vegetarian 🌀

Maniok-Curry – vegan	15,50 €
with coconut milk, vegetables and walnuts	
Sweet Potato Ratatouille	15,50 €
Cooked “au gratin” with mediterranean vegetables	



∞ Fish ∞

Bouillabaisse Provençale 15,50 €

Fish soup with vegetables served with creamy garlic dip and self-made tomato bread

Salmon 17,50 €

With mixed vegetables, potato "cubes" and Crème-fraiche-sauce

Grouper 18,50 €

with parmesan cheese, tagliatelle pasta and tomato-basil sauce

∞ Meat ∞

Coq au vin 16,50 €

In red wine stewed chicken breast with smoked ham, onions and parsley potatoes

Rump Steak Le Bon 17,50 €

truffle butter with fried egg, potatoes and green salad

Joue de Bœuf 18,50 €

Ox cheeks « very tender » stewed in red wine with green asparagus and truffled pasta

Lamb 22,50 €

Lamb with herbs, potatoes "au gratin", green beans and rosemary jus



∞ Desserts ∞

Assiette de fromage

3 different types of cheese with white bread	9,50 €
5 different types of cheese with white bread	12,50 €

Crème brûlée classique

Rich vanilla crème base topped with a layer of hard caramel	6,50 €
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Elderflower-buttermilk tureen

with strawberries and spearmint	8,50 €
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Crêpe Zuzette

Pancakes, caramelised with french bourbon vanilla ice cream	9,50 €
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Apéritifs

Crémant	on ice 0,1 l / 0,2 l	4,50 € / 7,50 €
Kir	Crémant 0,1 l and Cassis	5,00 €
Ricard Pastis	4 cl with ice water	6,50 €
Aperol Spritz	0,2 l with 2 cl Aperol	7,50 €
Hugo	0,2 l Crémant, mint, water and elderflower	4,50 €
Campari-O	0,2 l orange juice and 4 cl Campari	7,50 €
Campari	4 cl Campari on ice	5,50 €
Martini	5 cl bianco, rosso, dry	5,00 €
Gin Tonic	0,25 l Thomas Henry Tonic Water with 4 cl Gin	
	Citadelle - Blue Gin (France)	8,50 €
	Gin Sul (Hamburg)	10,50 €
	Monkey 47 Dry Gin (Black Forest Distillers)	12,50 €

Alcohol Free Apéritifs

Sanbitter Spritz	0,2 l alcohol free sparkling wine and Sanbitter	7,00 €
Alcohol free sparkling wine	0,1 l	3,50 €



🌀 White wines – open bottles 🌀

Fleur de d'Artagnan | Côtes de Gascogne 0,2l 4,80 €

Vineyard: Plaimont Freres

Region: Côtes de Gascogne

Grape(s): Colombard, Ugni Blanc

Taste: fruity

Riesling | Vin D'Alsace - Robert Haag & Fils 0,2l 5,80 €

Vineyard: Robert Haag & Flis

Region: Elsass, France

Grape(s): Riesling

Taste: fruity

Sauvignon Blanc | Cheval d'Or 0,2l 6,50 €

Vineyard: Les Vignobles Foncalieu

Region: Languedoc, France

Grape(s): Sauvignon Blanc

Taste: semi-dry

Chardonnay Reserva | Languedoc 0,2l 7,80 €

Vineyard: Gerard Bertrand

Region: Languedoc, France

Grape(s): Chardonnay

Taste: dry

Spritz - White wine with sparkling water 0,2l 4,50 €

🌀 Rosé – open bottles 🌀

Syrah | Cheval d'Or 0,2l 5,50

Vineyard: Les Vignobles Foncalieu

Region: Languedoc, France

Grape(s): Syrah

Taste: fruity

Rioja | Baron de Ley Rosado 0,2l 6,50 €

Vineyard: Baron de Ley

Region: Rioja, Spain

Grape(s): Tempranillo, Garnacha

Taste: dry



🌀 Red Wine – open bottles 🌀

Merlot | Cheval d'Or 0,2l 4,80 €

Vineyard: Les Vignobles Foncalieu Region: Languedoc, France

Grape(s): Merlot Taste: dry

Cabernet Sauvignon | Les Vignobles Foncalieu 0,2l 5,80 €

Vineyard: Les Vignobles Foncalieu Region: Languedoc, France

Grape(s): Cabernet Sauvignon Taste: dry

Bordeaux | Château Roc de Levraut 0,2l 6,50 €

Vineyard: Château Roc de Levraut Region: Bordeaux, France

Grape(s): Merlot, Cabernet Sauvignon Taste: dry

Syrah Réserve Spéciale 0,2l 7,80 €

Vineyard: Gerard Bertrand Region: South Africa

Grape(s): Syrah Taste: dry

Rioja | Altos Ibéricos Crianza 0,2l 8,50 €

Vineyard: Miguel Torres Region: Rioja, Spain

Grape(s): Tempranillo Taste: dry

🌀 Crémant & Champagne 🌀

Crémant | Loire, Etienne Blanc- Bouvet-Ladubay 0,1l 4,50 €

Vineyard: Bouvet-Ladubay Region: Loire, France

Grape(s): Chenin Blanc, Chardonnay Taste: Brut



Champagne | Fallet-Dart

0,375 l | 39,50€

Vineyard: Champagne Drappier

Region: Reims, France

Grape(s): Pinot Noir, Pinot Meunier, Chardonnay

Taste: Brut

🌀 **Vin de Dessert – Dessert Wines** 🌀

Sherry - Lustau Amontillado Medium Dry

5 cl | 5,50 €

Port Wine - Quinta do Pêgo

5 cl | 6,50 €

Fleur de d'Artagnan Nectar

0,1 l | 6,50 €

Vineyard: Plaimont Freres

Region: Côtes de Gascogne

Grape(s): Gros Manseng

Taste: Fruity



🌀 Beer – Bottles 🌀

Ratsherrn – Pils	0,33 l	3,50 €
Ratsherrn – Lager	0,33 l	4,50 €
Ratsherrn – Winter / Summer Ale	0,33 l	5,00 €
Ratsherrn – West Coast Indian Pale Ale	0,33 l	5,00 €
Ratsherrn – Matrosenschluck – Sailor gulp IPA	0,33 l	5,00 €
Jever Pils - alcohol free	0,33 l	3,50 €
Erdinger Hefeweizen - wheat beer	0,5 l	5,00 €
Erdinger Hefeweizen - wheat beer - alcohol free	0,5 l	5,00 €
Alsterwasser – beer with lemonade	0,33 l	3,50 €

🌀 Belgium Beers - Bottles 🌀

Chimay Bleu Grand Reserve – like an ale	0,33 l	7,50 €
	0,75 l	15,50 €
Duvel Moortgat – like a strong pilsner	0,33 l	6,50 €
	0,75 l	14,00 €



☞ Digestifs | Liqueur ☞

Absinth served with ice water

Absente	4 cl	7,00 €
Mata Hari	4 cl	9,50 €
Pernod Absinthe Supérieure	4 cl	10,00 €

Grappa | Marc | Trester

Marc de Champagne Goyard	2 cl	4,50 €
Marc de Bourgogne Hors d'Age Joseph Cartron	2 cl	6,00 €

Fruit Spirits | Obstbrände | Geiste

Calvados - Pere Magloire VSOP Apple	2 cl	4,50 €
Ziegler Obstbrand Apple and pear	2 cl	4,50 €
Cartron Poire Williams Pear	2 cl	5,00 €
Vallendar Hazelnut	2 cl	6,00 €
Feingeisterei Raspberry	2 cl	7,00 €



Liqueur

Cartron Creme de Framboise de Bourgogne	4 cl	5,50 €
Raspberry, Nuits-Saint-Georges, France		
Chartreuse	4 cl	6,50 €
Yellow cordiol – herbs, Voiron bei Grenoble, France		
Grand Marnier Cordon Rouge	4 cl	6,50 €
Liqueur made out of bitter oranges, France		
Frangelico Hazelnut	4 cl	4,00 €
Baileys Irish Cream	4 cl	4,50 €

Cognac et Armagnac

Courvoisier VSOP Cognac	2 cl	4,50 €
Larsen XO Cognac	2 cl	7,50 €
Clés des Ducs VSOP Armagnac	2 cl	4,50 €
Vaghi 15 ans d'âge Bas Armagnac	2 cl	7,50 €



Pastis

Pernod on ice	4 cl	4,50 €
Ricard Pastis with ice water	4 cl	5,50 €

Rum

Malteco 10 years	2 cl	3,50 €
Don Papa 7 years	2 cl	7,50 €
Botucal 12 years	2 cl	8,50 €

Whiskey

Finlaggan The Original Peaty	2 cl	4,00 €
Tomatin 12 years	2 cl	5,00 €

Vodka

Grey Goose Vodka Français	2 cl	4,50 €
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Gin

Citadelle - Blue Gin (France)	4 cl	6,00 €
Gin Sul (Hamburg)	4 cl	8,00 €
Monkey 47 Dry Gin (Black Forest Distillers)	4 cl	10,00 €
... served with Thomas Henry Tonic Water plus	0,25 l	2,50 €

Davantage

Campari	4 cl	6,00 €
Martini bianco, rosso, dry	5 cl	5,00 €
Linie Aquavit	2 cl	3,00 €
Helbing Kümmel	2 cl	3,00 €





☞ Soft Drinks ☞

Water - sparkling/still		0,25 l	3,00 €
	loona	0,5 l	5,50 €
Ginger Ale	Schweppes	0,25 l	3,50 €
Tonic Water	Thomas Henry	0,25 l	3,50 €
fritz-kola - cola		0,2 l	2,50 €
fritz-kola - diet cola		0,2 l	2,50 €
fritz-limo - lemonade		0,2 l	2,50 €
fritz-limo - orange lemonade		0,2 l	2,50 €
fritz-spritz bio - apple spritzer		0,2 l	3,00 €
fritz-spritz bio - rhubarb spritzer		0,2 l	3,00 €
fritz-spritz bio - grape spritzer		0,2 l	3,00 €



☞ Café ☜

Café		2,50 €
Cappuccino		3,00 €
Café au lait		4,50 €
Espresso	single / double or Macchiato	2,50 € / 3,50 €
Espresso caffeine free	single / double or Macchiato	2,50 € / 3,50 €

 Le Bon 

Brasserie · St. Georg

Le Bon

our partners

fritz-kola®

RATSHERRN

★ JUST CRAFT. REAL TASTE. ★



Do you have questions in regards to ingredients or allergens? Please ask our service staff.

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