

**h** house  
seventeen  
private  
members  
club



---

**MENU**

---

## HOUSE17 CLASSICS

---

THE NEW H17 BURGER (breaded chicken, barbecue sauce, smoked cheddar, pickles)	19 €
Classic H17 Burger	17 €
Bouchée à la reine	19 €
Beef tartar by the knife	21 €
H17 Caesar Salad	16€ / 24€

## STARTERS

---

Vitello tonnato	18 €
Green asparagus from South of France, mimosa-style	19 €
Feiersténgszalot, reinterpreted like a carpaccio	19 €
Quinoa, crumbled crab, grapefruit and radish	22 €

## SALADS

---

Detox Salad (young spinach leaves, hummus, seeds, carrots)	16 € / 21 €
Marinated white and Chinese cabbage, grilled avocado, scampis	16 € / 22 €

## FISH

---

According to fresh market arrivals from Brittany and Normandy

*The dishes on the menu will be regularly reviewed and adapted by the Chef.*

## *MEAT CORNER*

---

Free-range duckling cooked on the box, live cut in the restaurant (min. 2 pers)	28 € / pers.
Cushion of leg of lamb from the Pyrenees, steamed and smoked eggplant	35 €
Bavarian Simmental beef sirloin steak, matured 60 days (300 g.)	38 €
Braised sweetbread, Kaffir lime (Combava) juice, boulangere potato	35 €
Cordon Bleu	23 €

## *PASTA AND RISOTTO*

---

Risotto Acquerello with green asparagus and hazelnut	24 €
Pasta Pipe Rigate al'Arrabiata, burrata and basil	21 €
Fettucine with tuna and lemon breadcrumbs	20 €

## *DESSERTS*

---

Café Gourmand	9 €
Triple chocolate mousse	9 €
Crème brûlée	9 €
Tiramisu	9 €
Lemon meringue tartlet	9 €
Ice creams and sorbets	3 € / scoop

*The dishes on the menu will be regularly reviewed and adapted by the Chef.*