

SPECIALTIES FROM THE CAN

We serve all sardines with baguette,
spicy sauce and optionally with
French mini potatoes
or marinated leaf salad.



SARDINES FROIDES (COLD)

14,00 €

SARDINES FROIDES (COLD - SPECIAL)

18,00 €

SARDINES CHAUDES (WARM)

16,00 €

CHAMPAGNE

BÉATRICE BARON
PRESTIGE BRUT

1 Glas 9,90 €

CHAMPAGNE ROSÉ

BÉATRICE BARON
ROSÉ

1 Glas 10,90 €

SARDINE MILLÉSIME

VINTAGE SARDINES REPRESENT THE HIGHEST QUALITY STANDARDS IN THE SARDINE WORLD.

THE SARDINES ARE ONLY CAUGHT IN SEPTEMBER, WHEN THEY HAVE REACHED THEIR
CULINARY AND HEALTH-ORIENTED PEAK. EVEN HIGHER QUALITY OLIVE OILS ARE USED FOR
PROCESSING, FROM WHICH THE SARDINES BENEFIT.

A DELICACY AND A CULINARY WORK OF ART AT THE SAME TIME!

EXPERTS SAY...THE OLDER THE SARDINE TIN, THE BETTER...

VINTAGE SARDINES

YEAR 2015-2017 21,00 €

YEAR 2018-2022 18,00 €



SARDINEN



THE COMPANY LA BELLE-ILOISE HAS SPECIALIZED IN SARDINES SINCE 1932 AND HAS CREATED AROUND 30 DIFFERENT DELICACIES OVER THE YEARS.

THE COMPANY NOT ONLY UPHOLDS TRADITION, BUT ALSO PAYS PARTICULAR ATTENTION TO FISH WELFARE AND REGIONALITY.

ALL THE PRODUCTS USED ARE PRODUCED IN THE VICINITY OF THE SMALL TOWN OF QUIBERON IN BRITTANY. THE SARDINES ARE PROCESSED BY HAND DIRECTLY IN THE PORT TOWN ACCORDING TO A TRADITIONAL RECIPE COMBINED WITH A TOUCH OF INNOVATION.

TO THIS DAY, SARDINES REMAIN A HIGH-QUALITY PRODUCT WITH A HIGH CONTENT OF OMEGA-3 FATTY ACIDS, VITAMINS AND TRACE ELEMENTS.

SAINT-GEORGES (COLD) - The classic

In this recipe, the delicacy of the fish is enhanced by a semi-fruity virgin olive oil and forms the basis for the harmony of flavours.

2 PIMENTS ET CITRON (COLD)

A spicy sardine, but not too spicy, subtle and balanced. The chilli peppers expand the flavour palette and the lemon in combination with the virgin olive oil provides a fruity note that rounds off the flavour combination.

LUZIENNE (COLD)

A tasty recipe where the sardine meets the flavours of Bayonne ham. The taste is underlined with piment d'Espelette to emphasise the Basque character.

PITOMAIL (COLD)

Georges Hilliet, the founder of la belle-iloise, created this variant primarily for himself, but it became one of his bestsellers. This tomato sardine is refined with allspice and garlic.

ÉPICES AROMATES (COLD)

In this recipe, bay leaf and clove bring aromatic notes while pepper and chilli add a touch of spice. All the flavours are combined in the slightly fruity extra virgin olive that impregnates the flesh of the sardines.

CITRON (COLD)

Coated with a virgin olive oil and finished with lemon slices — this combination provides a fresh note and a sunny bouquet of flavours.

À L'HUILE D'ARACHIDE (COLD)

Sardines marinated in neutral-flavoured peanut oil, which brings out the full flavour of the fish.





SARDINEN

ÉPICES ORIENTALES (WARM)

This recipe is packed with flavours: tomatoes, red peppers, herbs, a hint of garlic, paprika, cumin, plus a little chilli — a journey for the taste buds!

SARRASIN ET AU BEURRE DE BARATTE (WARM)

Marinated in clarified butter with buckwheat, they are the modern version of a traditional recipe.

NANTAISE (WARM)

A tribute to the terroir of Nantes and the Loire.

A play between early vegetables (tomatoes, onions, garlic and parsley) with Muscadet wine.

BEURRE DE BARATTE (WARM)

These sardines are marinated in clarified butter with a hint of lemon



STURGEON

WALTER GRÜLL, FOUNDER AND MANAGING DIRECTOR OF THE FISH SPECIALTY BUSINESS OF THE SAME NAME, DISCOVERED HIS PASSION FOR FISH IN HIS EARLY YOUTH. THE FOUNDATION FOR TODAY'S SUCCESS WAS LAID IN 1981 WITH THE ESTABLISHMENT OF HIS OWN FISH FARM AND TRADE. THIS WAS FOLLOWED IN 1992 BY THE OPENING OF THE SPECIALTY STORE IN GRÖDIG NEAR SALZBURG.

STURGEON FILLET IN OLIVE OIL WITH PIEMONTE TRUFFLE

STURGEON FILLET IN OLIVE OIL WITH MANGO & LIME

STURGEON FILLET IN OLIVE OIL WITH BUDDHA'S HAND LEMONS



PRICE PER CAN (FOR 2 PEOPLE)

59,00 €