

To start...

Snails with parsley and garlic	6 : 13,00 €	12 : 26,00 €
Smoked Salmon trout		20€
Pork ravioli, infusion of sauerkraut and horseradish		18€
Foie gras, Duck's liver		23€
Pan fried foie gras		38€

To follow...

Entrecôte Bio (between. 300/400 gr)	the 100 g	12,50 €
Vol au vent , puff pastry well filled with chicken, sweatbread, morel		29,50 €
Venison according to the season , red cabbage, dampfnudel (local speciality)		34€
See bass fillet , mashed butternut		27 €
Salmon trout quenelles , scallops		35€

Our essential dishes...

Boudin noir , blood sausage, horseradish cream, mashed potatoes, vegetables	20 €
Choucroute "Royale" , sauerkraut with 9 different types of alsatian meat and sausages	28 €
Baeckeffe alsatian casserole dish with 3 different meats, potatoes, vegetables	28 €
Tête de veau , calve's head rolled around the tongue, remoulade sauce	20 €
Chicken supreme « Koerckel » (Alsace), Wine sauce , Morel	28,50 €
Roasted ham hock , sauerkraut, piconsauce	24€

Our flammekueche

Normale (thin bread dough topped with crème fraîche, sliced onions, smoked ham cubes)	10,00 €
Gratinée (normale + grated emmental)	12,00 €
Munster (normale + Munster)	14,00 €
Salmon trout (capers, pesto)	17,00 €
Tomme and ham (cheese from Hohwald and black forest ham)	16,00 €
Veggie (fresh vegetables, parmesan, pesto)	14,00 €

Our local cheese

Cheese plate (4 kinds) Grand blanc, Bleu des Vosges (Bio 68), Lehwald (Bio 68) et Tomme du Hohwald	14,50 €
Munsterduo Grand blanc (non affiné) et Marickel (affiné)	8,50 €

Menu bambin (until 10 years old)

Chicken supreme, fries, vegetables

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Flammekuechen

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2 scoops of ice cream

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Tart of the day

13, 50 €

Menu saveurs d'Alsace

Presskopf

oder

6 Snails

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Sauerkraut plate with 6 different types of meat
oder

Blood sausage, mashed potatoes

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Kougelhopf glacé

Kirsch ice cream, sour cherries, sliced like the
traditional cake

ou

Marc sorbet (alsatian alcohol made our
gewürztraminer pomace)

39,50 €