

Le Caveau de Gail Regional and traditional specialties

Starters

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|--|----------------|--------|------------------|---------|
| Alsatian style snails (garlic butter) | 6pieces | 11.00€ | 12 pieces | 14,00 € |
| Marbled port foie gras (duck liver), rhubarb jam and salted butter caramel | | | | 23,00 € |
| Salmon gravlax with ginger and lime | | | | 16,00 € |
| Pressed beef with small vegetables | | | | 14,00 € |
| Fine tartlet of asparagus pulp and collection of asparagus, hollandaise sauce | | | | 13,00 € |

Main Course

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| Sauerkraut with three fish of the moment, white butter sauce | | | | 27,00 € |
| Heimbach trout fillet cooked on its skin, lime sabayon, beluga lentil risotto | | | | 22,00 € |
| Alsatian Sirloin of beef, homemade French fries, Bearnaise sauce | | | | 27,00 € |
| Alsatian chicken breast perfumed with thyme, asparagus and ratte potatoes | | | | 24,00 € |
| Pluma of pork "Iberique" mashed sweet potato and mushrooms, onion confit | | | | 25,00 € |
| Veal kidneys flambéed with cognac, cream and spaetzle sauce | | | | 22,00 € |
| Variation of raw and cooked vegetables, creamy parmesan polenta | | | | 16,00 € |

Cheese & Desserts

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|--|--|--|--|---------|
| Trilogy of Münster cheeses | | | | 10,50 € |
| Plate of 5 mature cheeses | | | | 12,00 € |
| Iced parfait with Marc de Gewurztraminer | | | | 12,00 € |
| Dessert on rhubarb and strawberry | | | | 12,00 € |
| Praline cream, salted butter caramel and vanilla ice cream | | | | 12,00 € |
| Pear poached in red wine, vanilla ice cream and mascarpone cream | | | | 12,00 € |

Menu « A La Découverte du Terroir »

36,00 €

Choose 1 starter, 1 main course and 1 dessert

Alsatian style snails (garlic butter) **6 pieces**

Or

Pressed beef with small vegetables



Heimbach trout fillet cooked on its skin, lime sabayon,
beluga lentil risotto

Or

Alsatian chicken breast perfumed with thyme,
asparagus and ratte potatoes



Trilogy of Münster cheeses

Or

Iced parfait with Marc de Gewurztraminer

Or

Pear poached in red wine, vanilla ice cream and mascarpone cream

**Our Team is at your disposal to advise you
Wines in bottles or by the glass in harmony with your meal**

Price V.A.T(Service and T.V.A included)