

Regional and traditional specialties...

Starters

<i>1/2 dozen snails from the Grandjean house</i>	11.00€
<i>Duck liver (foie gras) from Gers, variation of textures around the pear</i>	23,00€
<i>Pumpkin soup with roasted walnuts (vegetarian)</i>	12.00€
<i>In house smoked mackerel with orange peel, squash jam and confit of shallots</i>	14.00€

Main Course

<i>Sauerkraut with three fish and shellfish of the moment, white butter sauce</i>	22,00€
<i>Gently cooked pike-perch roll with spices, vegetable curry and salsify</i>	23,00€
<i>Traditional meat sauerkraut</i>	21,00€
<i>Veal cordon bleu, mushroom cream sauce and Pont Neuf potatoes</i>	24,00€
<i>Baeckeoffe revised differently with porcini mushrooms and tender-cooked meats</i>	23,00€
<i>Gers duck breast, reduced jus, grape fricassee with spices and collection of vegetables</i>	22,00€
<i>Simmental rump steak, confit shallot and homemade sweet potato fries</i>	21,00€
<i>Risotto Carnaroli and cabbage collection (vegetarian)</i>	16.00€

Cheese & Desserts

<i>Trilogy of Münster cheeses</i>	10.50€
<i>Plate of 5 mature cheeses</i>	11.90€
<i>Cap shaped baba soaked in citrus fruits, Crémant d'Alsace foam</i>	11.90€
<i>Chestnuts puree revisited by our pastry chef</i>	11.90€
<i>Dessert around crème brûlée</i>	11.90€
<i>Revisited Black Forest cake</i>	11.90€

Menu « A La Découverte du Terroir » 36.00€

Choose 1 starter, 1 main course and 1 dessert

1/2 Dozen snails) / In house smoked mackerel with orange peel, squash jam and confit of shallots



Sauerkraut with three fish and shellfish of the moment, white butter sauce / Gers duck breast, reduced jus, grape fricassee with spices and collection of vegetables



Trilogy of Münster cheeses / Cap shaped baba soaked in citrus fruits, Crémant d'Alsace foam / Dessert around crème brûlée

***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)***