

Regional and traditional specialties...

Starters

Snail casserole with garlic cream and mushrooms	15,00€
Marbled port foie gras (duck liver), pineapple confit and orange caramel	23,00€
Medallion of smoked pike perch, bacon broth and horseradish emulsion	16,00€
Pressed beef with small vegetables, gewürztraminer jelly	16,00€
Leek velouté and goat cream siphon	12,00€

Main Course

Sauerkraut with three fish of the moment, white butter sauce	27,00€
Heimbach trout steak cooked on its skin, lime sabayon, beluga lentil risotto	19,00€
Sirloin of beef, bordelaise sauce, fricassee of "Rattes" potatoes and collection of vegetables	27,00€
Alsatian poultry supreme, homemade gnocchis and seasonal vegetables, parsley broth and creamy mushrooms	19,00€
Cylinder of veal "cordon bleu", mashed sweet potato and mushrooms, onion confit	25,00€
Variation of raw and cooked vegetables, creamy parmesan polenta	16,00€

Cheese & Desserts

Trilogy of Münster cheeses	10.50€
Plate of 5 mature cheeses	11.90€
Iced parfait with Marc de Gewurztraminer	11.90€
Revisited lemon tarte	11.90€
Pineapple dessert: vanilla mousseline, brunoise of pineapple with rum, chocolate tuile, meringue	11.90€
Vanilla and chocolate chip financier, chocolate and truffle whipped cream	11.90€

Menu « A La Découverte du Terroir »

36.00€

Choose 1 starter, 1 main course and 1 dessert

Snail casserole with garlic cream and mushrooms

Or

Pressed beef with small vegetables, gewürztraminer jelly



Sauerkraut with three fish, white butter sauce

Or

Alsatian poultry supreme, homemade gnocchi and seasonal vegetables,

parsley broth and creamy mushrooms



Trilogy of Münster cheeses

Or

Iced parfait with Marc de Gewurztraminer

Or

Revisited lemon tarte

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)