

Regional and traditional specialties...

Starters

Snail casserole (12 pcs) flambéed with Cognac and seasonal mushrooms	15.00€
Homemade duck liver (foie gras), variation around the kiwi	22.00€
Salmon gravlax marinated in hibiscus flower and lime zest, black radish layer, arugula cream	16.00€
Roasted pumpkin soup with spices, pumpkin oil and grilled seeds	12.00€
Presskopf from the Cour d'Alsace and its raw vegetables	15.00€

Main Course

Sauerkraut with three fish of the moment, white butter sauce	26.00€
Steamed pike perch, spelled risotto with Parmesan, cream of bacon	24.00€
Traditional meat sauerkraut (6 different cuts)	26.00€
Duck breast 58 °, variation around butternut, reduced orange juice	23.00€
Grilled rib steak, garlic & herbal butter	29.00€
Lamb shank confit, coral lentil risotto, garlic jus	28.00€
Spelled risotto and candied vegetables, Parmesan shavings	18.00€

Cheese & Desserts

Trilogy of Münster cheeses	10.50€
Plate of 5 mature cheeses	11.90€

Iced parfait with Marc de Gewurztraminer	11.90€
Lukewarm chocolate cake and vanilla ice cream	11.90€
Chestnut purée	11.90€
Apple pie, cider sorbet	11.90€

Menu « A La Découverte du Terroir » 36.00€

Choose 1 starter, 1 main course and 1 dessert

Snail casserole (12 pcs) flambéed with Cognac and seasonal mushrooms

Or

Presskopf from the Cour d'Alsace and its raw vegetables



Sauerkraut with three fish, white butter sauce

Or

Duck breast 58 °, variation around butternut, reduced orange juice



Trilogy of Münster cheeses

Or

Iced parfait with Marc de Gewurztraminer

Or

Apple pie, cider sorbet

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)