

Le Caveau de Gail

Regional and traditional specialties

Starters

Alsatian style snails (garlic butter)	6pieces	11.00€	12 pieces	14,00 €
Marbled port foie gras (duck liver), strawberries				23,00 €
Lightly smoked mackerel Escabeche style				16,00 €
Beef carpaccio, condiments, crunchy vegetables and young shoots				16,00 €
Beef carpaccio with French fries and salad as Main Course				24,00 €
Tomato and cucumber gazpacho, parmesan and basil foam				13,00 €

Main Course

Sauerkraut with three fish of the moment, white butter sauce				27,00 €
Steamed perch pike fillet, spelled risotto with small vegetables				24,00 €
Poultry supreme roll, Riesling sauce and spaetzle				23,00 €
Low temperature duck breast cooked with herbs				24,00 €
Breaded polenta with chorizo, eggplant caviar and pickled vegetables				
Sirloin "Vintage Beef" 180 g, choron sauce				
Fricassee of potatoes and seasonal vegetables				29,00 €
Creamy coral lentils, aubergine caviar and candied vegetables				18,00 €

Cheese & Desserts

Trilogy of Münster cheeses				10,50 €
Plate of 5 mature cheeses				12,00 €
Iced parfait with Marc de Gewurztraminer				12,00 €
Creamy lime, strawberry, raspberry and cottage cheese ice cream				12,00 €
Chocolate cake, peanut ice cream				12,00 €
Melon soup, peppermint foam				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

Lightly smoked mackerel Escabeche style



Steamed perch pike fillet, spelted risotto with small vegetables

Or

Poultry supreme roll, Riesling sauce and spaetzle



Trilogy of Münster cheeses

Or

Iced parfait with Marc de Gewurztraminer

Or

Melon soup, peppermint foam

**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)