

Gourmet's menu to 37,50 €



- ♦ Cocktail snacks, to accompany the kir which is offered to you

- ♦ Plate of sea-food (oysters, shrimps, whelks)
 - ♦ Plate of smoked salmon
 - ♦ Dumpling of cottage cheese
 - ♦ Panful of snails and mushrooms, noodles
 - ♦ Fresh mushrooms in cream puff pastry
 - ♦ Fatted duck liver of the house
 - ♦ Panfulled fatted duck liver with tagliatelli
 - ♦ Scallop shells with polenta

- ♦ Cordon bleu of salmon with salad and season's fruits
- ♦ Pike-perch fillet with sauerkraut or noodles
 - ♦ King sauerkraut (8 kinds of meat)
- ♦ Duck's breast with honey sauce, potatoes gratin and vegetables of the day
 - ♦ Tournedos with green pepper, flat potato cake and vegetables
 - ♦ Top skirt of veal with chanterelle mushrooms, home made noodles
 - ♦ Filleted lamb, vegetables of the market

- ♦ Savouring plate of Munster cheese : 3 varieties (extra charge : 3.50 €)
- ♦ Savouring plate of cheese : 3 season's varieties (extra charge : 3.50 €)

- ♦ Sliced kougelhopf dipped and fried, compote and ice
 - ♦ Mousse of two chocolates
- ♦ Sweetened egg whites poached in milk, vanilla custard
- ♦ Mousse with Alsatian cherries brandy, red fruit purée
- ♦ Raspberries sherbet with Alsatian raspberries brandy
- ♦ Ice kougelhopf with fruits pulpe

To be given these preferential rates, thanks for agreeing to choose a single menu for the whole group

SPECIAL DIETS AND ALLERGIES

The guests suffering from various allergies and vegetarians, vegans and others, will make their choice on the spot, among the dishes that will be offered. A surcharge of € 3 per person will apply.

Taxes and service included