

# Gourmet's menu to 39 €



- ♦ 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