

# Menu proposals for groups

## Menu for 21,50 €

Peasant's pie  
~~~~~

Poultry in Riesling wine sauce, noodles  
or Knuckle of pork roasted in beer, potatoes salad  
or Smoked ham in crust, potatoes salad  
~~~~~

Home made apple pie

## Menu for 24,70 €

Leek quiche  
~~~~~

Roll of perch and salmon, rice with vegetables  
or Meat's roll, mixture of salads  
~~~~~

Frozen dessert with candied fruit and whipped cream

## Menu for 33,50 €

Marinated Salmon gravlax  
~~~~~

Sauerkraut with 3 fishes  
~~~~~

Munster cheese with cumin (supplement: 3 €)  
~~~~~

Ice kugelof

## Menu for 25,80 €

Alsation meat stew (pork, beef, lamb and potatoes  
marinated with Alsation white wine)

Green Salad  
~~~~~

Sherbet with Alsation brandy

## Menu for 33,00 €

King Sauerkraut  
(palette, neck, knuckle of pork, bacon,  
4 kinds of sausages)  
~~~~~

Savouring plate of Munster cheese  
~~~~~

Sherbet with Alsation brandy

## Menu "Flammenkueche" for 17,00 €

(maximum 40 people) (except period of the Christmas market)

Traditional thin-crust savoury tart (3 varieties)

Green Salad  
~~~~~

Mixed fruit salad

## Menu for 22,10 €

Vol-au-vent, noodles  
or Candied pork's cheek, horse-radish sauce,  
sauerkraut  
~~~~~

Munster cheese with cumin  
~~~~~

Sherbet with Alsation brandy  
or "Black" Forrest Cake, cherries

## Menu for 26,70 €

Alsation Sauerkraut (bacon, palette, 2 kinds of  
sausages, neck, knuckle of pork)  
~~~~~

Munster cheese with cumin  
~~~~~

Ice Kugelof

## Menu for 38,50 €

Little Gourmet's Salad (Fatted duck liver, salmon  
gravlax, smoked duck breast)  
~~~~~

Seabass Fillet with herbs  
Mashed sweet potatoes with ginger  
~~~~~

Red fruits soup, seasonal sherbet

## Menu for 37 €

Fatted duck liver of the house  
~~~~~

Fish stew with noodles  
~~~~~

Pie of cottage cheese



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

## Taxes and service included

# Ones more

## Breakfast for 12,50 € (from 07.00 to 10.00)

1 Hot drink (coffee, chocolate, tea, infusion)  
& 1 fruit juice  
~~~~~

Croissants: ordinary, with almonds, with chocolate,  
Kougelhof,  
Bread assortment, butter, jam,  
Hot buffet (scrambled eggs, bacon...)

## Continental Breakfast for 8,90 €

## Afternoon snack for 7,70 € (from 15.00 to 17.30)

1 Hot drink (coffee, chocolate, tea, infusion)  
or 1 fruit juice  
~~~~~

Open pie or pastry of the day

## Alsatian wine tasting for 12,00 €

Tasting of 3 Alsatian wines  
& Kougelhopf (salted + sweetened)  
or Flammkueche to share

## Children's menu for 9,00 € (under 12 years)

Piece of salmon  
or Vol-au-Vent  
or Knack - French Fries  
~~~~~  
Ice  
or Mixed fruit salad  
or Chocolate Mousse

## Aperitif cocktail for 8,30 €

1 glass of Gewurztraminer  
~~~~~  
Miniature appetizers: onion pie & quiche

## Aperitif cocktail for 10,00 €

1 glass of Alsatian sparkling wine  
~~~~~  
Miniature appetizers:  
fatted duck liver & smoked salmon

### Clauses of sales:

- To be given these preferential rates, thanks for agreeing to choose a single menu for the whole group.
- The reservation will be regarded as final only after written confirmation (letter, fax, e-mail) of the organizer.
- An instalment of 30 % is required for any reservation of more than 100 people, like for all the reservations for the period of the Christmas market.
- The choice of the menu and the exact number of guests, which will be used as a basis of invoicing, will have to be communicated at the latest 5 days before the service.
- The reservations for groups on the terrace are not accepted.
- In the event of cancellation received more than 8 days before the day of the service, the instalment is restored in its totality. For cancellations of less than 8 days before the service, the instalment is not restored.
- Methods of payment: on site (the day of the service) or per voucher (payment under 8 days with reception of invoice).



Taxes and service included

## Special Dietary Needs and Allergies

### First courses :

#### **Varied Salads**

(vegetarien, vegetalien, vegan, lactose free, gluten free and without pork)

or **Fresh Mushrooms in Cream Puff Pastry**

(vegetarien and without pork)

or **Vegetable Soup**

(vegetarien and without pork)

### Main courses :

#### **Pan-Fried Vegetables, French Fries**

(vegetarien, vegetalien, vegan, lactose free, gluten free and without pork)

or **Vegetarian Roesti**

(vegetarien and without pork)

or **Flammekueche with Mushrooms, without Bacon**

(vegetarien and without pork)

or **Flammekueche with Goatmilk Cheese and Herbs**

(vegetarien and without pork)

or **Cottage Cheese, Fried Potatoes**

(vegetarien, gluten free and without pork)

or **Potatoes Wafer, Green Salad**

(vegetarien, lactose free and without pork)

or **Salmon and Sauerkraut**

(vegetarien, gluten free and without pork)

### Desserts :

**Ice Kouglof** (rum-grapes) (vegetarien)

or **Open Pie of the Day** (vegetarien and without alcohol)

or **Black Forest Cake** (vegetarien)

or **Chocolate Mousse** (vegetarien and without alcohol)

or **Fruit Salad**

(vegetarien, vegetalien, vegan, gluten free and without alcohol)

or **Sherbet Lemon, Raspberry**

(vegetarien and without alcohol)

(with Brandy : + 1,50 €)

**Alternatives for guests with special dietary needs or allergies.  
Please choice one first course, one main course and one dessert at the booking.**