



The Flammkueche

Flammenkuchen

Flammekueche traditional - Tradizionale Flammenkuchen (bacon)	9,60
Flammekueche with Cheese (bacon, emmental)	9,90
<i>Flammenkuchen con Formaggio, bacon</i>	
Flammekueche with Mushrooms (Bacon, Mushrooms, emmental)	9,90
<i>Flammenkuchen con Fungi (Paris Fungi, emmental, bacon)</i>	
Flammekueche with Goat Cheese and Herbs	9,90
<i>Flammenkuchen con Formaggio di capra ed erbe</i>	
Flammekueche with Ribeaupierre Cheese (Bacon, Alsatian Cheese)	9,90
<i>Flammenkuchen con «Ribeaupierre» Formaggio, bacon</i>	
Flammekueche «Tatin» (caramelized apples)	9,90
<i>Flammekueche «Tatin» (mele caramellate)</i>	
Half-Flammkueche to choice	5,20
<i>Mezza-Flammkuechen a scelta</i>	

Suggestions

Vegetarian burger (vegetable steak), cheese, fries, salad	17,80
Beef burger, fries, salad	16,80
<i>with Tome de Ribeaupierre, with or without bacon</i>	
Duck breast with grapes	21,00

To taste with our suggestions

Oustal (bio) - R-Anne de Joyeuse - (Merlot, Cabernet) : le verre	5,00
Oustal (bio) - R-Anne de Joyeuse - (Merlot, Cabernet) : 75 cl	25,00
La Butinière -A. de Joyeuse -Merlot, Syrah, Malbec, CS - 75 cl	30,00
Santenay St Jean de Narosse - Contat Grange	45,00
Pinot Gris «Côte de Rouffach» - René Muré bio)	35,00
Singulier (Riesling et Pinot) - Vignoble du Rêveur (bio)	35,00
Riesling Kottabe - Domaine Jasmeyer (bio)	38,00

Rates in Euros, all taxes and service included