

STARTERS

Smoked trout Red cabbage and juniper berries	24.00€
Foie gras two ways: semi-cooked and crème brûlée style Variations of apples, calvados and a slice of Kougelhopf	28.00€
Crispy pig's trotter Pickles and fresh herbs	21.00€
Beef heart Potato rösti and pear	21.00€
Snails from local Weiss region with croutons	
— 6 pieces	14.00€
— 12 pieces	28.00€

VEGETARIAN DISHES

Hokkaido pumpkin, quince condiment, fresh goat's cheese	21.00€
Creamy parsnips with roasted hazelnut vinaigrette	
— Served as a starter	18.00€
— Served as a main course	25.00€

FISH

Whole trout Jerusalem artichoke, lemon and beurre blanc	31.00€
Pike quenelle Alsatian noodles, crayfish and dill	35.00€
Pan-fried pike-perch Roasted sauerkraut, chives and Riesling sauce	34.00€

MEATS

Braised beef cheek Roïgebrageldi (Alsatian potatoes) and onions	31.00€
Veal rump Artichoke and parsley	31.00€
Coq au vin Knepfles, carrots and spring onions	29.00€

OFFAL

Veal head	28.00€
Potatoes, seasonal vegetables and tarragon vinaigrette	
Veal kidney	29.00€
Traditional garnishes, mushrooms and mustard sauce	

ALSATIAN SPECIALTIES

Sauerkraut with 8 garnishes	31.00€
Smoked pallet, fresh bacon, smoked bacon, knack sausage, white sausage, smoked sausage, pork shank and steamed potatoes	
Baeckaoffa	31.00€
Veal, lamb, beef and green salad	

CHEESE

Munster	8.00€
Cumin and seasonal chutney	
Assortment of valley cheeses	21.00€
5 portions	

DESSERTS

Tarte Tatin of apples, quince and Tonka bean	12.00€
Sorbet arrosé :	12.00€
— Lemon sorbet with Gewurztraminer brandy	
— Pear and pear brandy	
Bartholdi-style Vacherin	12.00€
Pear and Timut pepper	
Vanilla crème brûlée with caramel	9.00€
Vanilla ice cream	
Chocolate mousse	12.00€
Dark chocolate 66%, chocolate nibs and ice cream	

Menu COOPER

Hokkaido pumpkin

Quince condiment,
fresh goat's cheese

Coq au vin

Knepfles, carrots
and spring onions

Crème brûlée

49€

Menu BARTHOLDI

Half-cooked duck foie gras

Variations of apples,
calvados and a slice of Kougelhopf

Pan-fried pike-perch

Roasted sauerkraut, chives,
Riesling sauce

Veal rump

Atichokes and parsley

Munster cheese

Cumin and chutney

Frozen vacherin

Pear and Timut pepper

69€

CHILDREN'S Menu

A syrup of your choice

+

Veal rump

Alsatian noodles, creamy sauce

+

2 scoops of ice cream

20€

