

Menus

L'Alsacien to 25,00 €

Onion pie

Crostata di cipolle
or - o

Salad with saveloy and cheese

Insalata di salsicce e formaggio
or - o

Cold meat, varied salads

Affettati assortiti, insalate miste

Salmon, sauerkraut

Salmone, choucroute
or - o

Chicken in Riesling wine sauce, home made noodles

Pollo al Riesling, pasta fatta in casa
or - o

Pork knuckle roasted in beer, fried potatoes

Stinco di maiale alla birra, patate saltate in padella

Munster cheese with cumin

Munster formaggio al comino
or - o

Ice cream or sorbet (2 scoops)

Gelato (2 palli)
or - o

Homemade Pie

Crostate Casilinghe

Le Gurtlerhoft to 34,00 €

Salad with bacon and Alsatian Tome cheese

Insalata con pancetta e toma tiepida
or - o

Homemade fatted duck liver

Foie gras di anatra fatta in casa
or - o

Fresh mushrooms in cream puff pastry

Funghi freschi in pasta sfoglia
or - o

Six snails

Sei lumache

Sauerkraut Gurtlerhoft (6 kinds of meat)

Choucroute Gurtlerhoft (6 varietà di carne)
or - o

Alsatian meat stew, green salad

Baeckeoffe con carne, insalata verde
or - o

Sauerkraut with 3 fishes

Choucroute con 3 pesce
or - o

Herdshire Steak, pepper sauce

Bistecca Herdshire, salsa al pepe
or - o

Pork fillet, cream sauce, mushrooms

Filetto di maiale, salsa alla crema, funghi

Munster cheese with cumin

Munster formaggio al comino
or - o

Dessert of choice (Greedy coffee : + 1,60 €)

Dolce al scelta (Caffè Goloso : + 1,60 €)

Children (under 12 years)

9,00 €

Breadcrumbs chicken fingers, french fries *

or
Sausage, french fries *

Caramel pudding

ou
Goblet of ice : 2 scoops

Bambini (fino a 12 anni)

9,00 €

Scaloppine di pulcino impanate, patate fritte

o
Salsicce, patate fritte

Crème caramel

o
Gelato : 2 palli

Salads and Entrées / Antipasti

	<i>Small portion</i>	<i>Big portion</i>
<i>Cold meat, varied salads – Affettati assortiti, insalate miste</i>	6,80 €	11,50 €
<i>Green salad with poultry liver – Insalata riccia al fegato di pollame</i>	6,80 €	11,50 €
<i>Salad with saveloy and cheese – Insalata di salsicce e formaggio</i>	6,50 €	9,80 €
<i>Salad with bacon and Alsatian Tome cheese – Insalata con pancetta et toma tiepida</i> ..	6,50 €	9,80 €
<i>Varied salads – Insalate miste</i>		6,90 €
<i>Six snails – Sei lumache</i>		8,60 €
<i>Homemade fatted duck liver– Foie gras di anatra fatta in casa</i>		16,00 €
<i>Onion pie – Crostata di cipolle</i>		7,20 €
<i>Fresh mushrooms in cream puff pastry – Funghi freschi in pasta sfoglia</i>		8,20 €

Flammekueche ☰

*Fine bread dough covered with cottage cheese, cream, bacon, onions. Been useful on small board.
Pasta fine del pane coperta di ricotta, crema, pancetta affumicata, cipolle.*

Traditional – Tradizionale	8,80 €
Gruyere –Emmenthal	9,10 €
Munster cheese (cumin, bacon) – Munster formaggio (comino, pancetta)	9,10 €
Saveloy and mixed herbs – Salsicce e erbe aromatiche	9,10 €
Mushrooms – Funghi	9,10 €
Smoked salmon and sauerkraut – Salmon affumicato e choucroute	9,20 €
½ Flammekueche choice	4,70 €
<i>(1/2 Flammekueche scelta)</i>	

Sweetened - Succherato

Apples and cinnamon – Mele et cannella	9,10 €
Apples and cinnamon, blaze with Apple-brandy – Mele et cannella, fiammata con Calvados	9,80 €
Blueberries and almonds – Mirtilli e mandorle	9,10 €

Ræsti ☰

*Shredded potatoes fried with bacon in the form of a large browned pancake.
Patate grattugiate con pancetta sotto forma di una grande torta d'oro*

Strasbourgeoise (sausage, cream, cheese – salsicce, crema, formaggio)	14,20 €
Forestière (egg, cream, mushrooms, sauce hollandaise – uovo, crema, funghi, salsa olandese)	14,20 €
Bûcheronne (bacon, egg, cream, cheese – pancetta, uovo, crema, formaggio)	14,80 €
Three Cheeses (Blue cheese of Auvergne, Reblochon, goat cheese – Formaggio blu della Auvergne, Reblochon, Formaggio di capra)	14,80 €
Auvergnate (Bleu d'Auvergne cheese, cream, tomatoes – Bleu d'Auvergne formaggio, crema, pomodori)	14,80 €
Montagnarde (goat cheese, mushrooms, bacon, cream – formaggio della capra, funghi, pancetta, crema)	14,80 €

Baeckeffe

Baeckeffe * with 3 kinds of meat marinated in Alsatian wine, green salad (15 min of waiting) ..20,20 €

*Alsatian potful made up of lamb, pork and beef, marinated with Alsatian white wine,
cooked with vegetables and potatoes in a pot.*

*Specialità alsaziana composto dell'agnello, maiale e manzo, marinato con il vino bianco dell'Alsazia,
ha cucinato con le verdure e le patate in una terrina (15 minuti di attesa).*




Alsatian specialities / Specialità alsaziana

- Pork knuckle roasted in beer, fried potatoes – Stinco di maiale arrosto
alla birra, patate saltate in padella.....15,60 €**
- Pork knuckle roasted with Munster cheese, fried potatoes – Stinco di maiale arrosto
al Munster formaggio, patate saltate in padella16,90 €**
- Cottage cheese, fried potatoes, munster – Formaggio fresco cremoso, patate
saltate in padella, munster13,90 €**
- Quenelle of liver, sauce with shallots, fried potatoes – Chenella di fegato, salsa con scalogni..15,90 €**
- Potato Wafer, Green salad – Wafer di patata, Insalata14,70 €**
- Chicken in Riesling wine and cream sauce, home made noodles – Pollo al Riesling e crema salsa,
pasta fatta in casa16,00 €**
- Sauerkraut with 6 kinds of meat – Choueroute con 6 Varieta di carne e affettati.....18,00 €**
- Calf kidneys with Mustard Sauce, fried potatoes – Moduli di vitello salsa senape, patate saltate in
padella15,90 €**
- Cheeks of pork roasted in Pinot Noir wine, home made noodles – Guancie del maiale
arrosto al Pinot Noir, pasta fatta in casa15,90 €**
- Sauerkraut with 3 fishes – Choucroute con 3 pesce21,80 €**
- Salmon, sauerkraut – Salmone, Choucroute16,20 €**

Meat / Carne

- HerdshireSteak – Bistecca Herdshire.....22,80 €**
- Pork fillet, cream sauce, mushrooms - Maiale filetto, salsa alla crema, funghi17,00 €**
- Cutlet of poultry – Scallopine di pollame.....15,40 €**
- Chicken Cordon bleu– Cordon bleu di pollo17,80 €**

*The meats are been useful grilled or with a sauce : cream, pepper.
Le carni sono state arrostita utile o con una salsa : crema, pepe.*

Choice of garnish : french fries, fried potatoes  , noodles  or vegetables of the day  (specify your wish during the ordering).

- Scelta di contorno : patate fritte o saltate in padella, pasta o verdure del giorno (specifichi il vostro desiderio durante l'ordinamento).*
- Additional garnish – assetto addizionale 3,10 €**
- Green salad, to accompany a dish – Insalata, per accompagnare un piatto3,00€**
- Little portion Varied salads – Piccolo porzione Insalate miste3,70 €**

Cheese / Formaggio

Munster cheese with cumin – Munster formaggio al comino3,00 €

Desserts / Dolce

Black Forest Cake – Torta della Foresta Nera6,90 €

Caramel pudding – Crème caramel4,80 €

Chocolate mousse – Mousse al cioccolato6,90 €

Flan with a caramelized topping – Crème brûlée5,80 €

Chocolate or coffee ice cream topped with whipped cream – Gelato al caffè o cioccolato ricoperto di panna montana
.....6,20 €

Irish-coffee8,00 €

Ice 'profiteroles', chocolate topping – Gelato profiteroles7,20 €

Vanilla ice cream, whipped cream and chocolate sauce – Dame blanche6,20 €

Kouglof ice-cream, stewed fruit – Kouglof gelato al concentrato di frutti6,90 €

Ice meringue, whipped cream – Meringa con gelato e panna montata6,90 €

Home maded Pie – Crostate Casilinghe5,50 €

Greedy coffe – Caffè goloso5,80 €

½ Flammekueche Apple and Connamon – Mele et cannella4,70 €

*½ Flammekueche Apple and Connamon, blaze with apple-brandy – Mele et canella, fiammata con
Calvados*5,00 €

½ Flammekueche blueberries and almonds – Mirtilli e mandorle4,70 €

Choice of ice-cream and sorbet *
– Gelati e sorbetti :

vanilla, chocolate,
coffee, lemon,
strawberry, raspberry,
mango,

Goblet with 3 scoops – Gelato con 3 palli5,10 €

Goblet with 5 scoops – Gelato con 5 palli7,00 €

with stewed fruit or whipped cream – con concentrato o panna montata + 1,50 €

with Marc de Gewurztraminer – con grappa locale + 2,30 €

Selling prices, service 10 % included

Servizio 10 % incluso



All our dishes are "homemade" and locally developed from raw products, except those marked *.