

Menus

L'Alsacien to 28,00 €

Onion pie
Crostata di cipolle
or - o

Salad with saveloy and cheese
Insalata di salcisse 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 36,00 €

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

	Small portion	Big portion
Cold meat, varied salads – Affettati assortiti, insalate miste.....	6,90 €	11,50 €
Green salad with poultry liver – Insalata riccia al fegato di pollame.....	6,90 €	11,50 €
Salad with saveloy and cheese – Insalata di salcisse e formaggio.....	6,90 €	11,50 €
Salad with bacon and Alsatian Tome cheese – Insalata con pancetta et toma tiepida.	6,90 €	11,50 €
Varied salads – Insalate miste		6,90 €
Six snails – Sei lumache		8,60 €
Homemade fatted duck liver– Foie gras di anatra fatta in casa.....		16,00 €
Onion pie – Crostata di cipolle.....		7,20 €
Fresh mushrooms in cream puff pastry – Funghi freschi in pasta sfoglia.....		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	9,50 €
Gruyere –Emmenthal.....	9,90 €
Munster cheese (cumin, bacon) – Munster formaggio (comino, pancetta).....	9,90 €
Saveloy and mixed herbs – Salsicce e erbe aromatiche.....	9,90 €
Mushrooms – Funghi.....	9,90 €
Smoked salmon and sauerkraut – Salmone affumicato e choucroute.....	9,90 €
½ Flammekueche choice.....	5,00 €
(1/2 Flammekueche scelta)	

Sweetened - Succherato

Apples and cinnamon – Mele et cannella	9,90 €
Apples and cinnamon, blaze with Apple-brandy – Mele et cannella, fiammata Calvados	10,50 €
Blueberries and almonds – Mirtilli e mandorle.....	9,90 €

Rœsti ☺

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).....

Forestière
(egg, cream, mushrooms, sauce
hollandaise – uovo, crema, funghi,
salsa olandese).....

Bûcheronne

(bacon, egg, cream, cheese –
pancetta, uovo, crema, formaggio).....

Munster cheese, bacon.....

(Blue cheese of Auvergne, Reblochon, goat
cheese – Formaggio blu della Auvergne, Reblochon,
Formaggio di capra)

Auvergnate

(Bleu d'Auvergne cheese, cream,
tomatoes – Bleu d'Auvergne formaggio,
crema, pomodori).....

Montagnarde

(goat cheese, mushrooms,
bacon, cream – formaggio della capra,
funghi, pancetta, crema).....

Baeckeoffe

Baেকেoffe * with 3 kinds of meat marinated in Alsatian wine, green salad (15 min of waiting). 21,60 €

*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

<i>Pork knuckle roasted in beer, fried potatoes – Stinco di maiale arrosto alla birra, patate saltate in padella</i>	16,80 €
<i>Pork knuckle roasted with Munster cheese, fried potatoes – Stinco di maiale arrosto al Munster formaggio, patate saltate in padella</i>	16,90 €
<i>Cottage cheese, fried potatoes, munster – Formaggio fresco cremoso, patate saltate in padella, munster</i>	14,20 €
<i>Quenelle of liver, sauce with shallots, fried potatoes – Chenella di fegato, salsa con scalogni.</i>	16,80 €
<i>Potato Wafer, Green salad – Wafer di patata, Insalata</i>	14,90 €
<i>Chicken in Riesling wine and cream sauce, home made noodles – Pollo al Riesling e crema salsa, pasta fatta in casa</i>	16,80 €
<i>Sauerkraut with 6 kinds of meat – Choucroute con 6 Varieta di carne e affettati</i>	18,80 €
<i>Calf kidneys with Mustard Sauce, fried potatoes – Moduli di vitello salsa senape, patate saltate in padella</i>	15,90 €
<i>Cheeks of pork roasted in Pinot Noir wine, home made noodles – Guancie del maiale arrosto al Pinot Noir, pasta fatta in casa</i>	15,90 €
<i>Sauerkraut with 3 fishes – Choucroute con 3 pesce</i>	21,80 €
<i>Salmon, sauerkraut – Salmone, Choucroute</i>	16,20 €

Meat / Carne

<i>Herdshire Steak – Bistecca Herdshire</i>	23,80 €
<i>Pork fillet, cream sauce, mushrooms - Maiale filetto, salsa alla crema, funghi</i>	18,00 €
<i>Chicken supreme – Scallopine di pollame</i>	16,40 €
<i>Chicken Cordon bleu – Cordon bleu di pollo</i>	17,80 €

*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).*

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

Cheese / Formaggio

Munster cheese with cumin – Munster formaggio al comino 3,00 €

Desserts / Dolce

Black Forest Cake – Torta della Foresta Nera..... 6,90 €

Caramel pudding – Crème caramel..... 5,00 €

Chocolate mousse – Mousse al cioccolato..... 6,90 €

Flan with a caramelized topping – Crème brûlée..... 5,80 €

Chocolate or coffee ice cream topped with whipped cream – Gelato al caffè o cioccolato
ricoperto di panna montana..... 6,50 €

Irish-coffee or Alsatian Coffee..... 8,00 €

Ice "profiteroles", chocolate topping – Gelato profiteroles..... 7,80 €

Vanilla ice cream, whipped cream and chocolate sauce – Dame blanche..... 6,80 €

Kouglof ice-cream, stewed fruit – Kouglof gelato al concentrato di frutti..... 6,90 €

Ice meringue, whipped cream – Meringa con gelato e panna montata..... 6,90 €

Home maded Pie – Crostate Casilinghe..... 5,80 €

Greedy coffe – Caffè goloso..... 5,80 €

½ Flammekueche Apple and Cinnamon – Mele et cannella..... 5,00 €

½ Flammekueche Apple and Cinnamon, blaze with apple-brandy – Mele et canella,
fiammata con Calvados..... 6,00 €

½ Flammekueche blueberries and almonds – Mirtilli e mandorle..... 5,00 €

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

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

Goblet with 3 scoops – Gelato con 3 palli..... 5,60 €

Goblet with 5 scoops – Gelato con 5 palli..... 8,00 €

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 *.