

# 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

ou - oder

### Sauerkraut 4 kinds of meat

Choucroute 4 tipi di carne

or - o

### Pork knuckel 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

## Children (under 12 years)

9,00 €

### Breadcrumbs chicken fingers, french fries \*

or

Sausage, french fries \*

### Caramel pudding

ou

Goblet of ice : 2 scoops

## 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 of Burgundy – Alsatian style

Sei lumache alsaziana della Borgogna

### 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 €)

## Bambini (fino a 12 anni)

9,00 €

### Scaloppine di pulcino impanate, patate fritte

Salsicce, patate fritte

### Crème caramel

Gelato : 2 palli

# Salads and Entrées / Antipasti

	Small portion	Big portion
<b>Cold meat, varied salads</b> – Affettati assortiti, insalate miste.....	6,90 €	11,80 €
<b>Green salad with poultry liver</b> – Insalata riccia al fegato di pollame.....	6,90 €	11,80 €
<b>Salad with saveloy and cheese</b> – Insalata di salsicce e formaggio.....	6,90 €	11,80 €
<b>Salad with bacon and Alsatian Tome cheese</b> – Insalata con pancetta et toma tiepida.	6,90 €	11,80 €
<b>Varied salads</b> – Insalate miste.....		6,90 €
<b>Six snails of Burgundy Alsatian style</b> – Sei lumachel alsaziana della Borgogna.....		8,60 €
<b>Homemade fatted duck liver</b> – Foie gras di anatra fatta in casa.....		16,00 €
<b>Onion pie</b> – Crostata di cipolle.....		7,20 €
<b>Pumpkin soup</b> – Zuppa di zucca.....		6,90 €
<b>Fresh mushrooms in cream puff pastry</b> – 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.

<b>Traditional</b> – Tradizionale.....	9,50 €
<b>Gruyere</b> –Emmenthal.....	9,90 €
<b>Munster cheese (cumin, bacon)</b> – Munster formaggio (comino, pancetta).....	9,90 €
<b>Saveloy and mixed herbs</b> – Salsicce e erbe aromatiche.....	9,90 €
<b>Mushrooms</b> – Funghi.....	9,90 €
<b>Smoked salmon and sauerkraut</b> – Salmonc affumicato e choucroute.....	9,90 €
<b>½ Flammekueche choice</b> .....	5,00 €
(1/2 Flammekueche scelta)	

## Sweetened - Succherato

<b>Apples and cinnamon</b> – Mele et cannella.....	9,90 €
<b>Apples and cinnamon, blaze with Apple-brandy</b> – Mele et cannella, fiammata Calvados.....	10,50 €
<b>Blueberries and almonds</b> – 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).....

15,20 €

### Forestière

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

15,20 €

### Bûcheronne

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

15,60 €

**Munster cheese, bacon**.....

15,60 €

(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).....

15,60 €

### Montagnarde

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

15,60 €

# Baeckeoffe

**Baেকেoffe \* with 3 kinds of meat marinated in Alsatian wine, green salad (15 min of waiting). 21,80 €**

*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 ..... **16,80 €**
- Pork knuckle roasted with Munster cheese, fried potatoes** – Stinco di maiale arrosto  
al Munster formaggio, patate saltate in padella..... **17,80 €**
- Potato Wafer, Green salad** – Wafer di patata, Insalata..... **14,90 €**
- Quenelle of liver, sauce with shallots, fried potatoes** – Chenella di fegato, salsa con scalogni. **16,80 €**
- Chicken in Riesling wine and cream sauce, home made noodles** – Pollo al Riesling e crema salsa,  
pasta fatta in casa..... **16,80 €**
- Sauerkraut with 6 kinds of meat** – Choucroute con 6 Varieta di carne e affettati ..... **19,80 €**
- Stew of deer, home made noodles** – Spezzatino di cervo, pasta fatta in casa ..... **21,00 €**
- Calf kidneys with Mustard Sauce, fried potatoes** – Moduli di vitello salsa senape, patate saltate in  
padella ..... **16,40 €**
- Cheeks of pork roasted in Pinot Noir wine, home made noodles** – Guancie del maiale  
arrosto al Pinot Noir, pasta fatta in casa ..... **16,80 €**
- Sauerkraut with 3 fishes** – Choucroute con 3 pesce ..... **22,80 €**
- Salmon, sauerkraut** – Salmone, Choucroute ..... **17,20 €**

## Meat / Carne

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

- 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 piatto ..... **3,00 €**
- Little portion Varied salads** – Piccola porzione Insalate miste ..... **3,70 €**

# Cheese / Formaggio

**Munster cheese with cumin** – *Munster formaggio al comino* ..... 3,10 €

# Desserts / Dolce

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

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

**Valrhona Chocolate mousse** – *Mousse al cioccolato Valrhona* ..... 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 €

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

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

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

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

**Dessert of the days** – *Dolce del giorno*..... 5,00 €

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

**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 \*.*