

Menu

Le Gurtlerhoft to 38,00 €

Salad with bacon and Alsatian Tome cheese

Insalata con pancetta e toma tiepida
or - o

Pumpkin Soup, alsatian bread

Dalla zuppa di Zucca, alsaziano pane
or - o

Fresh mushrooms in cream puff pastry

Funghi freschi in pasta sfoglia

Sauerkraut Gurtlerhoft (6 kinds of meat)

Choucroute Gurtlerhoft (6 varieta di carne)
or - o

Baeckeoffe Alsatian meat stew, green salad

Baeckeoffe con carne, insalata verde
or - o

Sauerkraut with 3 fishes

Choucroute con 3 pesce
or - o

Deer Meat, homemade noodles

Carne di Cervo, pasta fatta in casa
or - o

Pork's cheek, cooked in Pinot Noir, homemade noodles

Guanche di maiale al Pino Nero, pasta fatta in casa

Munster cheese with cumin

Munster formaggio al comino
or - o

Chocolate mousse homemade

Mousse al cioccolato fatta in casa
or - o

Kouglof-ice-cream, stewed fruit

Kouglof gelato al concentrato di frutti
or - o

Crème brûlée

Children (under 12 years) to 9,80 €

Breadcrumbs chicken fingers, french fries

or
Sausage, french fries *

Caramel pudding or Goblet of ice : 2 scoops

Bambini (fino a 12 anni) to 9,80 €

Scaloppine di pulcino impanate, patate fritte

o
Salsicce, patate fritte

Crème caramel o Gelato : 2 palli

Salads and Entrées / Antipasti

<i>Varied salads – Insalate miste</i>	7,80 €
<i>Cold meat, varied salads – Affettati assortiti, insalate miste</i>	11,80 €
<i>Pumpkin Soup, alsatian bread – Dalla Zuppa di Zucca, alsaziano pane</i>	11,50 €
<i>Fatted duck liver of the house – Foie gras di anatra fatta in casa</i>	18,00 €
<i>Salad with saveloy and cheese – Insalata di salcisse e formaggio</i>	9,20 €
<i>Salad with bacon and Alsatian Tome cheese – Insalata con pancetta et toma tiepida</i>	9,20 €
<i>Onion pie – Crostata di cipolle</i>	8,50 €
<i>Fresh mushrooms in cream puff pastry – Funghi freschi in pasta sfoglia</i>	8,80 €

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.*

<i>Traditional – Tradizionale</i>	10,00 €
<i>Gruyere – Emmenthal</i>	10,80 €
<i>Mushrooms – Funghi</i>	10,80 €
<i>Munster</i>	10,80 €

Sweetened – Succherato

Apples and cinnamon –

Mele et cannella

Apples and cinnamon, blaze with

Apple-brandy – Mele et cannella,

fiammata con Calvados

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)

Auvergnate

(Bleu d'Auvergne cheese, cream,

tomatoes – Bleu d'Auvergne formaggio,

crema, pomodori)

Bûcheronne

(bacon, egg, cream, cheese –

pancetta, uovo, crema, formaggio)

Montagnarde

(goat's milk cheese, mushrooms,

bacon, cream – formaggio della capra,

funghi, pancetta, crema)

Munster (bacon) –

Munster formaggio, pancetta

Baeckeoffe

Baeckeoffe * with 3 kinds of meat marinated in Alsatian wine, green salad (15 min of waiting).. 25,00 €

*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

Knuckle of pork roasted in beer, fried potatoes – Stinco di maiale arrosto alla birra, patate saltate in padella	21,50 €
Knuckle of pork roasted with Munster cheese, fried potatoes – Stinco di maiale arrosto al Munster formaggio, patate saltate in padella.....	22,80 €
Chicken in Riesling wine sauce, home made noodles – Pollo al Riesling, pasta fatta in casa...	20,80 €
Sauerkraut with 6 kinds of meat – Choucroute con 6 Varieta di carne e affettati	24,80 €
Quenelle of liver, sauce with shallots – Chenella di fegato, salsa con scalogni.....	19,50 €
Sauerkraut with 3 fishes – Choucroute con 3 pesce.....	26,00 €
Deer Stew, homemade pasta – Spezzatino di cervo, pasta fatta in casa.....	24,00 €
Cheeks of pork roasted in Pinot Noir wine, home made noodles – Guancie del maiale arrosto al Pinot Noir, pasta fatta in casa.....	22,00 €

Meat / Carne

Cordon bleu of chicken (without pork), mushrooms– Cordon bleu di pollo (senza maiale).....	23,00 €
Cordon bleu of veal (with pork), mushrooms– Cordon bleu di pollo (con maiale).....	26,00 €
HerdshireSteak– Bistecca Herdshire	28,00 €
Chicken supreme with mushrooms – Pollo suprema, funghi	18,80 €

*The meats are been useful roasted or with a sauce : cream, pepper.
Le carni sono state arrostite utili 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).**

Sceita di contorno : patate fritte o saltate in padella, pasta o verdure del giorno (specifichi il vostro desiderio durante l'ordinamento).

Additional garnish – assetto addizionale	3,50 €
Green salad, to accompany a dish – Insalata, per accompagnare un piatto	3,80 €
Little portion Varied salads – Piccola porzione Insalate miste	4,00 €

Cheese / Formaggio

Munster cheese with cumin – *Munster formaggio al comino* 3,80 €

Desserts / Dolce

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

Caramel pudding – *Crème caramel*..... 6,00 €

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

Flan with a caramelized topping – *Crème brûlée*..... 6,20 €

Irish-coffee..... 8,80 €

Ice "profiteroles", chocolate topping – *Gelato profiteroles*..... 8,80 €

Vanilla ice cream, whipped cream and chocolate sauce – *Dame blanche*..... 7,80 €

Open Pie of the House – *Crostata della Casa*..... 6,20 €

Kouglof ice-cream, stewed fruit – *Kouglof gelato al concentrato di frutti*..... 7,20 €

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

*vanilla, chocolate, coffee, lemon,
strawberry, raspberry, mango*
*vaniglia, cioccolato, caffè, limone, fragola,
lampo, mango*

Goblet with 3 scoops – *Gelato con 3 palli*..... 6,60 €

Goblet with 5 scoops – *Gelato con 5 palli*..... 11,00 €

with stewed fruit or whipped cream – *con concentrato o panna montata*..... + 1,60 €

with Marc de Gewurztraminer – *con grappa locale* + 2,80 €

Selling prices, service 10 % included
Servizio 10 % incluso



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