

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 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 of Burgundy – Alsatian style

Sei lumache alsaziana della Borgogna

Sauerkraut Gurtlerhoft (6 kinds of meat)

Choucroute Gurtlerhoft (6 varieta 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

Dessert of choice or Munster Cheese

or - o

Dolce al scelta o Munster Formaggio

Children (under 12 years)

9,50 €

*Breadcrumbs chicken fingers, french fries **

*Sausage, french fries **

Caramel pudding

Goblet of ice : 2 scoops

Bambini (fino a 12 anni)

9,50 €

Scaloppine di pulcino impanate, patate fritte

Salsicce, patate fritte

Crème caramel

Gelato : 2 palli

Salads and Entrées / Antipasti

	Small portion	Big portion
<i>Cold meat, varied salads – Affettati assortiti, insalate miste</i>	7,10 €	13,80 €
<i>Green salad with poultry liver – Insalata riccia al fegato di pollame</i>	7,10 €	13,80 €
<i>Salad with saveloy and cheese – Insalata di salsicce e formaggio</i>	7,10 €	13,80 €
<i>Salad with bacon and Alsatian Tome cheese – Insalata con pancetta et toma tiepida</i>	7,10 €	13,80 €
<i>Varied salads – Insalate miste</i>		7,80 €
<i>Six snails of Burgundy Alsatian style – Sei lumachel alsaziana della Borgogna</i>		8,80 €
<i>Homemade fatted duck liver – Foie gras di anatra fatta in casa</i>		16,80 €
<i>Onion pie – Crostata di cipolle</i>		8,00 €
<i>Fresh mushrooms in cream puff pastry – Funghi freschi in pasta sfoglia</i>		9,00 €

Flammekueche ☰

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

Traditional – Tradizionale 9,80 €

Gruyere – Emmenthal..... 10,50 €

Munster cheese (cumin, bacon) –

Munster formaggio (comino, pancetta).... 10,50 €

Saveloy and mixed herbs –

Salsicce e erbe aromatiche..... 10,50 €

Mushrooms – Funghi..... 10,50 €

Smoked salmon and sauerkraut –

Salmon affumicato e choucroute..... 11,50 €

½ Flammekueche choice..... 5,50 €

(1/2 Flammekueche scelta)

Sweetened - Succherato

Apples and cinnamon –

Mele e cannella 11,00 €

Apples and cinnamon, blaze with

Apple-brandy – Mele e cannella, fiammata Calvados..... 12,50 €

Blueberries and almonds –

Mirtilli e mandorle 11,00 €

Rœsti ☰

*Shredded potatoes fried with bacon in the form of a large browned pancake (all can be cooked without bacon)
Patate grattugiate con pancetta sotto forma di una grande torta d'oro (puo essere servito senza pancetta)*

Strasbourggeoise

(sausage, cream, cheese – salsicce, crema, formaggio)..... 17,50 €

Forestière

(egg, cream, mushrooms, sauce hollandaise – uovo, crema, funghi, salsa olandese)..... 17,50 €

Bûcheronne

(bacon, egg, cream, cheese – pancetta, uovo, crema, formaggio)..... 17,50 €

Munster cheese, bacon..... 17,50 €

Three Cheese (Blue cheese of Auvergne, Reblochon, goat cheese –

Formaggio blu della Auvergne, Reblochon, Formaggio di capra)..... 17,50 €

Auvergnate

(Bleu d'Auvergne cheese, cream, tomatoes – Bleu d'Auvergne formaggio, crema, pomodori) 17,50 €

Montagnarde (goat cheese, mushrooms, bacon, cream – formaggio della capra, funghi, pancetta, crema)..... 17,50 €

Baeckeoffe

Baeckeoffe * with 3 kinds of meat marinated in Alsatian wine, green salad (15 min of waiting) 24,00 €

*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

Pork knuckke roasted in beer, fried potatoes – Stinco di maiale arrosto alla birra, patate saltate in padella	19,50 €
Pork knuckke roasted with Munster cheese, fried potatoes – Stinco di maiale arrosto al Munster formaggio, patate saltate in padella.....	19,80 €
Potato Wafer, Green salad – Wafer di patata, Insalata.....	15,90 €
Quenelle of liver, sauce with shallots, fried potatoes – Chenella di fegato, salsa con scalogni	18,50 €
Chicken in Riesling wine and cream sauce, home made noodles – Pollo al Riesling e crema salsa, pasta fatta in casa	19,50 €
Sauerkraut with 6 kinds of meat – Choucroute con 6 varieta di carne e affettati	22,80 €
Cottage cheese, fried potatoes, munster – Formaggio fresco cremoso, patate saltate in padella, munster.....	16,50 €
Calf kidneys with Mustard Sauce, fried potatoes – Moduli di vitello salsa senape, patate saltate in padella	21,00 €
Cheeks of pork roasted in Pinot Noir wine, home made noodles – Guancie del maiale arrosto al Pinot Noir, pasta fatta in casa	21,00 €
Sauerkraut with 3 fishes – Choucroute con 3 pesce.....	26,00 €
Salmon, sauerkraut – Salmone, Choucroute	21,00 €

Meat / Carne [△]

Herdshire Steak – Bistecca Herdshire	26,00 €
Chicken supreme – Scallopine di pollame	18,80 €
Veal Cordon bleu– Cordon bleu di vitello.....	24,00 €
Chicken Cordon bleu– Cordon bleu di pollo.....	20,00 €

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>	
Additional garnish – assetto addizionale	3,10 €
Green salad, to accompany a dish – Insalata, per accompagnare un piatto	3,00 €
Little portion Varied salads – Picolo porzione Insalate miste	3,70 €

Cheese / Formaggio

Munster cheese with cumin – *Munster formaggio al comino* 3,50 €

Desserts / Dolce

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

Caramel pudding – *Crème caramel*..... 5,80 €

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

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

Chocolate or coffee ice cream topped with whipped cream – *Gelato al caffè o cioccolato ricoperto di panna montana*..... 6,80 €

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 fruits – *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 e cannella* 5,50 €

½ Flammekueche Apple and Cinnamon, blaze with apple-brandý – *Mele e cannella, fiammata con Calvados* 7,00 €

½ Flammekueche blueberries and almonds – *Mirtilli e mandorle* 5,50 €

Homemade Pie – *Crostate fatta in casa* 6,20 €

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

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

Goblet with 3 scoops – *Gelato con 3 palli*..... 6,00 €

Goblet with 5 scoops – *Gelato con 5 palli*..... 10,00 €

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

with Marc de Gewurztraminer – *con grappa locale* + 2,50 €

Selling prices, service 10 % included
Servizio 10 % incluso



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