



## *Starters*

<b>Foie gras of duck*</b> (From France)	24 €
Duck foie gras terrine with mushrooms, grape compote	
<b>Cod</b>	26 €
Crispy cod, langoustine jelly with colombo	
<b>Vegetarian Plate</b>	22 €
Autumn vegetables from Alsace, carrot jelly and truffle vinaigrette	
<b>Starter for the « Slow Food » menu</b> 	19 €
Crispy Munster cheese with Vosges cow's milk and Bigorre raw ham, lamb's lettuce salad	
<b>Suggestion of entry of the « Insolite » menu</b>	26 €

## *Fishes*

<b>Sea Bream *</b>	29 €
Sea bream, peanut vinaigrette, cauliflower tabbouleh and broccoli	
<b>Trout from Guidat</b>	28 €
Trout fillet, fennel fondant and tomato declination, reduced poultry juice	
<b>Hake</b>	29 €
Seared hake back with savory, pumpkin purée, ingot bean	
<b>Fish from the « Insolite » menu</b>	29 €

## *Meats*

<b>Guinea fowl</b>	29 €
Label Rouge guinea fowl supreme, chickpea mousseline with celery cream	
<b>Sweetbreads *(From France)</b>	29 €
Roast, vegetable tagine with addis ababa sauce	
<b>Veal (From France)</b>	29 €
Veal fillet with arugula pesto, fine tomato, olive and celery tartlet	
<b>Meat from the « Insolite » menu</b>	29 €
<b>Meat from the « Slow Food » menu</b> 	25 €
Pork chop from Bigorre, Pinot Noir sauce, polenta from the red corn of the Basque Country and small vegetables	

## *Traditional Meats*

<b>Sauerkraut and its Alsatian filling (From France)</b>	22 €
<i>(Choucrouterie Claude à Chavannes sur Etang, 68)</i>	
<b>Beef tenderloin (From France)</b>	25 €
Selection of vegetables from the market, potato "Anna"	
<b>Tête de veau tiède (origine France) « comme la faisait ma Grand-Mère »</b>	21 €

Le symbole \* signifie : Possibilité de 1/2 portion 15 €

Avant toute prise de commande merci de nous informer de toutes allergies, intolérances

Service 10% compris, Boissons non comprises

## ***Cheeses***

Trolley of various matured cheeses 11 €  
Fromagerie Saint Nicolas

## ***Desserts***

Tarte Tatin for 2 persons 26 €  
*(Thank you to order this desserts before meals)*  
Pear or Apple « A notre façon » 35 minutes of waiting

Café gourmand 12 €  
Espumas peach lavender, cup cake raspberry hazelnut,  
chocolate tray fruit salad

Dessert from the « Slow Food » menu 10 €  
  
Apple compote Reinette from the garden, green apple sorbet  
dill emulsion

Fruits 11 €  
« Pomic » : sweet dough, creamy apple-basil sorbet

Sorbets and Fruits 11 €  
Plate of sorbets and fresh fruits

Entremet monté 11 €  
Almond shortbread, fromage blanc mousse and grapefruit vodka sorbet

Dessert from the “Month” menu 11 €  
Pear verrine, dairy caramel cappuccino

Dessert from the “Insolite” menu 12 €



## ***Kid's selection « Gastro' Mômes »***

*(up to 10 years old)*

We can adapt our menus of the card in half portion at half-price  
Or

### ***Kid's menu***

Sarter, dish and dessert 17 € / Ou dish and dessert à 12 €

Ham pancakes, green salad

\*\*\*

Sliced poultry served with vegetables and spaetzle (Alsatian pasta)  
or fish (depends on delivery)

\*\*\*

Chocolate cake with vanilla ice

Le symbole \* signifie : Possibilité de 1/2 portion 15 €  
*Before ordering, thank you to notify us your allergies*  
Service 10% included, beverages with extra charge

# The MENUS

*any change in the menu, implies a surcharge*

## *The « Insolite » menu*

Surprise menu concocted by chef Henri Gagneux

Try it to be surprised

**51€**

Strater, Fish **Or** Meat, Dessert

**61€**

Strater, Fish **AND** Meat, Dessert



## *The menus of the month*

A choice of 2 menus

**44 €**

Strater, Fish **Or** Meat, Dessert

**54 €**

Strater, Fish **AND** Meat, Dessert

Duck foie gras terrine with mushrooms, grape compote

•••

Seared hake back with savory, pumpkin purée, ingot bean

**And/OR**

Label Rouge guinea fowl supreme, chickpea mousseline  
with celery cream

•••

Pear verrine, dairy caramel cappuccino

## **Our suggestion of wines by the glass in accordance with the menus**

Forfait 2 verres de vin 16€ (entrée et plat)

Forfait 3 verres de vin 21€ (entrée, poisson et viande)

**Before ordering, thank you to notify us your allergies**  
Service 10% included, beverages with extra charge

# The MENUS

*Any change in the menu, implies a surcharge*

## *The Degustation Menu 75€*

**Menu served from 2 persons and per table**

This menu can be served, if desired, with glasses of wine in accordance with the dishes

Crispy cod, langoustine jelly with colombo

•••

Seared hake back with savory, pumpkin purée, ingot bean

•••

Fish of the « Insolite » menu

•••

Label Rouge guinea fowl supreme, chickpea mousseline  
with celery cream

•••

Duck foie gras terrine with mushrooms, grape compote

•••

Pear verrine, dairy caramel cappuccino



## *The Vegetal Menu 41€*

**Starter, dish and dessert**

Create with fruits and vegetables of moment :

Cheese, egg with or without fish



## *The Slow Food Menu 41€*

  
Slow Food

Alliance of Cooks of Haut-Rhin  
Slow Food Network  
"Mijotons solutions for a better future"



Crispy Munster cheese with Vosges cow's milk and  
Bigorre raw ham, lamb's lettuce salad

•••

Pork chop from Bigorre, Pinot Noir sauce, polenta from the red corn of  
the Basque Country and small vegetables

•••

Apple compote Reinette from the garden, green apple sorbet  
dill emulsion

Before ordering, thank you to notify us your allergies

Service 10% included, beverages with extra charge