



le **Bistrot**
des **copains**

La Table Conviviale

Starters

Beef tataki, guacamole and red onion pickles.....	13,00 €
Marrow bone with oyster mushrooms and grilled bacon.....	15,00 €
Snail croustilles with garlic butter, lamb's lettuce emulsion.....	11,50 €
Jerusalem artichoke mousseline, poached egg, smoked wild boar, and croutons.....	8,00 €
Salmon gravlax, corn blinis with herring caviar.....	10,00 €
Celeriac remoulade, caramelized onions, and garlic croutons.....	7.00 €
French sweetbreads, paillasson potatoes, and sautéed spinach with butter.....	13,00 €
Home-made duck foie gras, chutney and toast.....	Petit : 14,90 € Grand : 23,50 €

Salads

Salad with wild boar fillet hunted and smoked by the Chef, figs and hazelnuts.....	17,50 €
Salad with marinated salmon and pink berries, avocado bruschetta.....	17,90 €

Vegetarian dishes

Vegetables risotto with arugula and balsamic.....	17,00 €
Veggie burger with salad.....	16,50 €
<i>Burger bun, mozzarella, pesto, vegetable of the moment, red onion, green salad</i>	

Fish dishes

Cod loin, crustacean sauce, and mashed potatoes.....	22,00 €
Royal sea bream fillet with sorrel, wheat risotto, and vegetables.....	19,50 €
Stir-fried Thai-style prawns with coconut milk and snow peas, served with rice noodles.....	25,00 €



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Meat dishes

Honey-glazed duck breast, gastrique sauce, and polenta.....	21,00 €
Yellow Alsatian chicken fillet in sesame crust and seasonal vegetable risotto.....	22,00 €
Grilled Herford beef flank steak, chimichurri sauce, chips and vegetables.....	23,00 €
Burger „des Copains“, french fries and green salad.....	18,30 €
<i>Burger bread, beef, bacon, cheese, tomatoes, salad and pickles</i>	
Game stew (from local hunting) with chorizo and mashed potatoes.....	23,00 €
Veal kidneys Parisian style (bacon, onions, mushrooms, and chopped parsley), with mashed potatoes.....	19,00 €
French sweetbreads, paillasson potatoes, and sautéed spinach with butter.....	26,00 €

Extra garnish €2.50: vegetables, green salad, fresh chips

Cheese

Home smoked Munster cheese potato bread.....	7,50 €
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Desserts

Deconstructed lemon tart.....	6,80 €
Pistachio crème brûlée.....	7,00 €
French toast, vanilla ice cream, and caramel sauce.....	7,50 €
Apple and pear crumble with carasel ice cream.....	7,50 €
Pan-fried clementines, flambeed with Malibu, caramelized almonds and coconut ice cream.....	8,00 €
Gluten-free chocolate cake with, raspberry sorbet.....	9,90 €
Profiteroles, vanilla ice cream, chocolate nutella sauce.....	8,50 €
Coffee or Tea gourmand.....	8,50 €

Coffee or Tea TRÈS gourmand..... 12,90 €
*To choose (4cl) : Cointreau, Amaretto, Armagnac
Samalens VSOP*

Ice cream

Café ou Chocolat liégeois.....	7,20 €
<i>Coffee or chocolate ice cream, iced coffee or iced chocolate and whipped cream</i>	
Dame blanche.....	7,20 €
<i>Vanilla ice cream with chocolate sauce and whipped cream</i>	
Sorbet or ice cream*	
1 scoop :	2,30 €
2 scoops :	4,30 €
3 scoops :	6,30 €
<i>Ice cream: Vanilla, chocolate, coffee</i>	
<i>Sorbet: Passion fruit, lemon, blackberry, raspberry, strawberry</i>	

*Glaces artisanales « Glace du Lac » à Kuttolsheim.



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Les Tartes Flambées

Traditional tart flambée

Fromage blanc, onions, bacon strips

10,90 €

Emmental tart flambée

Fromage blanc, onions, bacon strips, Emmental cheese

11,50 €

Munster tart flambée

Fromage blanc, onions, bacon strips, Munster cheese

12,50 €

Children menu - 9,50 €

Children under 10 years old

Mini burger

OR

1/2 Tarte flambée

+

2 scoops ice cream