

# La Table Conviviale

#### Starters

| Traditional gratineed onion soup                          | 7,90€                      |
|---|----------------------------|
| Creamy sweet potato soup, roasted hazelnuts and olive oil | 7,90€                      |
| Alsatian presskopf, ravigote sauce with fresh herbs       | 9,50€                      |
| Salmon gravlax, blinis with herring caviar                | 10,00€                     |
| Home-made duck foie gras, chutney and toast               | Petit : 14,90 €            |
|   | Grand : 23,50 €            |
| Burgundy snails, maître d'hôtel butter with fresh herbs   | 6 pieces : 9,50 €          |
|   | 12 pieces : <b>16,50</b> € |

## 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, French fries with salad  | 16,50€ |
| Burger bun, mozzarella, pesto, vegetable of the season red onion, green salad |        |

## Fish dishes

| Sauerkraut with 3 Fish   | .25,90 € |
|--|----------|
| Pan-seared Pike-Perch fillet, beurre blanc sauce, warm sauerkraut, |          |
| and steamed potatoes   | .23,90€  |



# Meat dishes

| Traditional Alsatian sauerkraut  Knack sausage, cured pork belly, smoked pork belly, smoked sausage, liver dumpling        | 21.90€ |
|--|--------|
| Roasted duck breast with raspberry gastrique and polenta sticks  | 21,00€ |
| Grilled Herford beef flank steak, béarnaise sauce, fries and seasonal vegetables   | 23,00€ |
| Yellow Alsatian chicken fillet in sesame crust and seasonal vegetable risotto  | 22,00€ |
| Burger "des Copains", french fries and green salad<br>Burger bread, beef, bacon, cheese, tomatoes, salad and pickles       | 18,30€ |
| Braised knuckle of pork, beer sauce, sauerkraut, and steamed potatoes  | 22,90€ |
| Veal kidneys with whole-grain mustard, homemade mashed potatoes  | 21,50€ |
| Game stew (from local hunting) with chorizo and mashed potatoes  Extra garnish €2.50: vegetables, green salad, fresh chips | 23,00€ |

## Cheese

Munster cheese matured in Kirsch, toasted bread 7,50 €

#### Desserts

| Kougelhopf ice cream with Marc Gewurztraminer         |        |  |
|---|--------|--|
| Vanilla crème brûlée                                  | .7,20€ |  |
| French toast, vanilla ice cream, and caramel sauce    | 8,50€  |  |
| Black Forest cake, light whipped cream<br>8,90 €      |        |  |
| Apple streusel, spiced crumble                        | 8,00€  |  |
| Profiteroles, vanilla ice cream, cho<br>nutella sauce | 0.50.6 |  |

#### Ice cream

| Café ou Chocolat liégeois Coffee or chocolate ice cream, iced coff chocolate and whipped cream |       |
|--|-------|
| Sorbet with alcohol (3 scoops)   | 8,50€ |
| Sorbet or ice cream*   |       |
| 1 scoop :  | 2,30€ |
| 2 scoops :   | 4,30€ |
| 3 scoops :   | 6,30€ |
| Ice cream: Vanilla, chocolate, coffee, salted  |       |
| caramel butter   |       |
| Sorbet : lemon, strawberry   |       |

\*Glaces artisanales « Glace du Lac » à Kuttolsheim.



## Les Tartes Flambées

Traditional tart flambée
Fromage blanc, onions, bacon strips
11,90 €

Emmental tart flambée

Fromage blanc, onions, bacon strips, Emmental cheese
12,50 €

Munster tart flambée Fromage blanc, onions, bacon strips, Munster cheese 13,90 €

### Children menu - 9,50 €

Children under 10 years old

Chicken nuggets with fries OR 1/2 Tarte flambée + 2 scoops ice cream