



le Bistrot des copains

La Table Conviviale

Starters

Creamy sweet potato soup, roasted hazelnuts and olive oil.....	7,90 €
Salmon gravlax, blinis with herring caviar.....	10,00 €
Beef-tataki, guacamole and red onion pickles.....	13,00 €
Marrow bone with oyster mushrooms and grilled bacon.....	15,00 €
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 : 9,90 € 12 pieces : 14,90 €

Salads

Caesar salad	18,50 €
<i>Breaded chicken strips, salad, Parmesan shavings, spelt with sweet mustard and chives, garlic croutons, Caesar sauce</i>	
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 €
<i>Burger bun, mozzarella, pesto, vegetable of the season red onion, green salad</i>	

Fish dishes

Cod loin, creamy lemon sauce, and mashed potatoes.....	22,00 €
Roasted salmon, butter sauce with citrus, and pilaf rice.....	22,90 €



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Meat dishes

Roasted duck breast with raspberry gastrique and polenta sticks	21,00 €
Yellow Alsatian chicken fillet in sesame crust and seasonal vegetable risotto	22,00 €
Grilled Herford beef flank steak, béarnaise sauce, fries and seasonal 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 €
Iberian pork pen, balsamic reduction with figs and vegetable risotto	24,90 €

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

Cheese

Home smoked Munster cheese potato bread	7,50 €
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Desserts

Fig tart with almond cream and cinnamon ice cream	8,50 €
Vanilla crème brûlée	7,00 €
French toast, vanilla ice cream, and caramel sauce	7,50 €
Poached pear in red wine, vanilla mascarpone cream, and caramel ice cream	8,90 €
Gluten-free chocolate cake (10 min baking time), 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 €

Ice cream: Vanilla, chocolate, coffee

*Sorbet: Passion fruit, lemon, blackberry, raspberry,
strawberry*

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



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des **copains**

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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

THE LIST OF 14 ALLERGENS IS AVAILABLE FROM OUR STAFF UPON REQUEST.
IT IS THE RESPONSIBILITY OF EACH CUSTOMER TO MAKE THEIR OWN CHOICE. NET PRICES. SERVICE INCLUDED.