

Starters

| Beef tataki, guacamole and red onion pickles | 13,00€ |
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| Marrow bone with oyster mushrooms and grilled bacon | 15,00€ |
| Thin vegetables tart, arugula and balsamic | 11,00€ |
| Porcini mushroom soup in crust | 8,90€ |
| 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€ |
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| Salad with marinated salmon and pink berries, avocado bruschetta | 17,90€ |

Vegetarian dishes

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

Fish dishes

| Steamed zander fillet, coriander sauerkraut, white butter | 23,50€ |
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| Cod fillet, pesto sauce, mashed potatoes | 22,00€ |



Meat dishes

| Fillet of yellow Alsatian chicken in almond crust, pesto risotto and season vegetables | 22,00€ |
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| Grilled Herford beef flank steak, chimichurri sauce, chips and vegetables | 23,00€ |
| Burger "des Copains", french fries and green salad Burger bread, beef, bacon, cheese, tomatoes, salad and pickles | 18,30€ |
| Game stew (from local hunting) with chorizo and mashed potatoes | 23,00€ |
| Veal kidneys, in mustard sauce and mashed potatoes | 20,00€ |
| Steak of locally hunted deer, orange juice, mashed potatoes | 25,50€ |

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

Cheese

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

Samalens VSOP

| Cheesecake with Speculos | |
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| and passion fruit | 7,50€ |
| Apple and pear crumble with cara ice cream | |
| Pan-fried clementines, flambeed v Malibu, caramelized almonds and coconut ice cream | |
| Gluten-free chocolate cake with, raspberry sorbet | 9,90€ |
| Profiteroles, vanilla ice cream, chocolate | |
| nutella sauce | 8,50€ |
| Coffee-tonka crème brûlée | 8,90€ |
| Coffee or Tea gourmand | 8,50€ |
| Coffee or Tea TRÈS gourmand To choose (4cl): Cointreau, Amaretto, Arm | |

Ice cream

| Café ou Chocolat liégeois Coffee or chocolate ice cream, iced coffee chocolate and whipped cream | |
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| Dame blanche Vanilla ice cream with chocolate sauce a whipped cream | • |
| Sorbet or ice cream* | |
| 1 scoop : | 2,30€ |
| 2 scoops : | 4,30€ |
| 3 scoops : | 6,30€ |
| Ice cream: Vanilla, chocolate, co | ffee |
| Sorbet: Passion fruit, lemon, blackberry, raspberry, strawberry | |
| *Glaces artisanales « Glace du Lac » à Kut | tolsheim. |



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