


REGIONAL MENU

Single menu: 14€ + dessert: 20€

Starter, fish, dessert : 25€ 


Starter, meat, dessert : 28€

Fish, meat, dessert: 30€

Starter, fish, meat, dessert: 40€

(menu at 40 € service from 12o 'clock to 1.p.m and from 7.p.m to 8.p.m)


STARTERS

- Walchiflette (Flammenküche with roaset Munster cheese) 


- Trout filet salad 


- A dozen snails from Magali end Stéphane 


FISH

- Garnished blue trout from our fish pond 


- Garnished trout in Riesling wine or almonds 


- Garnished meuniere trout 

MEAT

- Roaster in Riesling, homemade Spätzle 


- Calf's kidney in mustard dressing, homemade spaetzle (noodles) 


- Sauerkraut with meat 

DESSERTS

- Melba Cup with season fruits


- Jean-Marie's (father of the chief cook) vacherin 


- Homemade tart

Plate of cheeses from our region: 8€

OUR LITTLE GOURMET'S MENU (less than 12 years)

with a fruit juice or a soda included

An « à la carte » dish (12€) or sausage or ham or a fish (10€)
Ice-cream or homemade tart