

STARTERS AND SALADS

	Small	Big
Raw vegetables plate	5.90€	9.80€
“Pot-au-feu” salad	7.50€	14.50€
<i>Warm boiled beef meat, and raw vegetables: carrot, celery, and cucumber, salad</i>		
Alsatian salad	7.10€	13.50€
<i>Salad, saveloy, gruyere, egg, tomato</i>		
Tocante salad		18.50€
<i>Mixed salad with foie gras, gravlax salmon and “pâté de campagne”</i>		
Warm goat's cheese salad		16.50€
<i>Mixed salad with warm goat's cheese toast</i>		
Snails in garlic and parsley butter (6 or 12)	8.00€	16.00€
Salmon gravlax with sauerkraut flavour and horseradish espuma.....	14.50€	
Duck foie gras with Alsatian gingerbread, seasonal fruit chutney and mini brioche	15.00€	24.00€

TARTES FLAMBÉES

	½	Whole
Traditional: cream, onions, bacon.....	6.50€	10.90€
Cheese: cream, onions, bacon, Gruyère cheese.....	6.80€	11.50€
Mushrooms: cream, onions, bacon, mushrooms.....	6.80€	11.50€
Mushrooms and Cheese: cream, onions, bacon, mushrooms, Gruyère cheese	7.50€	12.90€
Munster: cream, onions, bacon, Munster cheese.....	7.50€	12.90€
Goat's cheese and honey: cream, onions, goat cheese, honey, chives	7.50€	12.90€
Bargkass and chives: crème, oignons, Bargkass cheese and chives.....	7.50€	12.90€
Garlic and chives: cream, bacon, garlic and chives	6.80€	11.50€

Apple-Cinnamon: cream, apples, cinnamon.....	6.50€	10.90€
Apple-Calvados: cream, apples, flambéed with Calvados.....	8.50€	14.90€
Banana-Chocolate: cream, banana and chocolate sauce	7.00€	12.90€
Banana-Rhum: cream, banana flambéed with Rhum.....	9.50€	15.90€

Our entire team will be happy to inform you about the composition of the dishes in relation to the list of known allergens. Net prices.



MAIN COURSES

Grumbeerekiechle

Our potatoes pancakes served with:

- Gravlax salmon, Alsatian cottage cheese and green salad..... 19.20€
- Munster cheese, smoked ham, and green salad..... 18.50€
- Smoked ham, Alsatian cottage cheese and green salad..... 17.50€
- “Bibeleskaes” (Alsatian cottage cheese) and green salad..... 15.50€

« Winstub » main dishes

« Bœuf gros sel » (<i>boiled beef</i>), horseradish cream, pan-fried potatoes and raw vegetables	18.50€
Sauerkraut with 5 meats.....	19.90€
Honey braised pork shank on a bed of sauerkraut	19.50€
Veal kidneys flambéed with Cognac and mustard sauce *	18.90€
Veal cordon bleu (<i>Emmental cheese and ham</i>), creamy mushroom sauce*	26.50€

« Bistrot » Main dishes

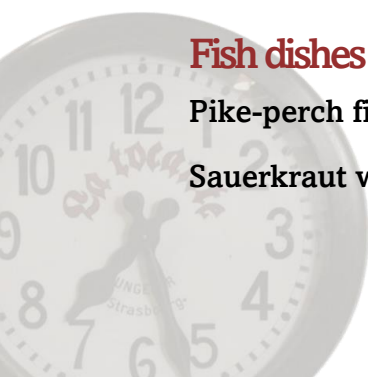
Traditional vol au vent *	20.50€
Black burger *	21.00€
<i>Homemade black bread, butcher's steak, Bargkass cheese, onion confit, arugula, and cocktail sauce</i>	
Italian-style beef tartare (<i>candied tomatoes, Parmesan petals</i>) *	23.90€
Beef flank steak with shallots cooked in raspberry vinegar *	20.90€
Roast duck breast with honey sauce *	26.00€

* Choose your side dish:
Spaetzle, pan-fried potatoes or chips

Extra side dish: 2.00€
Extra small salad: 3.00€

Fish dishes

Pike-perch fillet in chorizo flakes, “grenailles potatoes with herbs	23.00€
Sauerkraut with 3 fishes (<i>pikeperch, salmon, smoked pollack</i>), “beurre blanc” sauce	24.50€



Today's special

11.90€

ou

Pièce du boucher

(Beef piece of the day)

16.90€

Only available for lunch Monday to Friday. Excluding bank holidays.

Kids Menu 9.80 €

Up to 10 years

½ tarte flambée **or** Nuggets

or Knacks sausages

(chips or vegetables)

2 scoops ice cream

1 drink of your choice

(water syrup or diablo)

All you can eat Tartes Flambées :

17.70 € / pers.

* The all-you-can-eat menu must be specified when ordering and taken by the whole table. Not included in the menu: the tarte flambée of the day and the sweet tarts flambées.

DESSERTS

Tart of the day with an ice cream scoop 7.00€

Crème brûlée of the day 7.20€

Black Forest in a crunchy sphere 9.50€

Seasonal fruit clafoutis and scoop of vanilla ice cream 8.20€

Café gourmand 8.50€

Coffee or chocolate liégeois 7.90€

Dame blanche (vanilla ice cream, chocolate sauce, whipped cream) 7.90€

Sorbets with brandy: 2 scoops (lemon, pear, or raspberry) 8.00€

Ice cream cup 1 scoop: 2.30€ 2 scoops: 4.60€ 3 scoops: 6.90€

Vanilla, chocolate, coffee, strawberry, pistachio, raspberry, pear, lemon, passion fruit

Extras: Chocolate sauce : 1.50€ / Whipped cream : 1.50€ / Whipped cream + Chocolate sauce: 2.00€



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