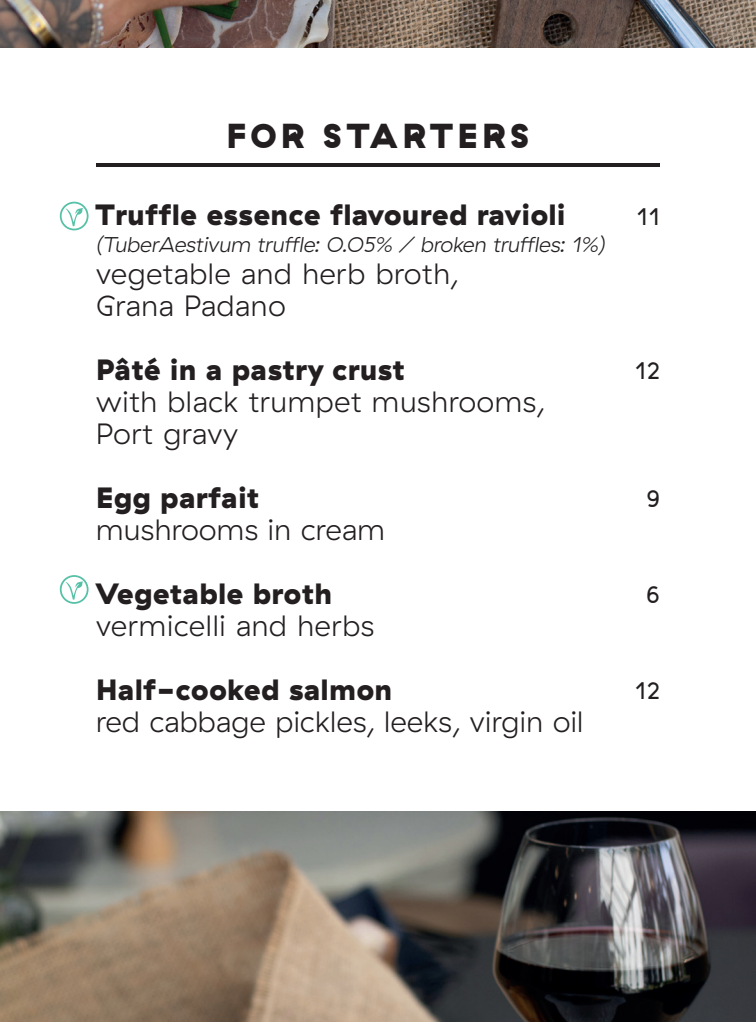




Les Essentiels

To share (or not)!

Our boards to choose from :	17
<i>Cured meat – Cheese board – Mixed</i>	
Smooth vegetable cream 🇫🇷	8
<i>(bell pepper or Provence egg plant) Super Producer</i>	
Terrine duo	8
<i>Espelette chilli pâté & country style terrine</i>	
Crispy Cajun spice chicken 🇫🇷	9
<i>Espelette chilli mayonnaise</i>	



FOR STARTERS

✔ **Truffle essence flavoured ravioli** 11
*(TuberAestivum truffle: 0.05% / broken truffles: 1%)
 vegetable and herb broth, Grana Padano*

Pâté in a pastry crust 12
 with black trumpet mushrooms, Port gravy

Egg parfait 9
 mushrooms in cream

✔ **Vegetable broth** 6
 vermicelli and herbs

Half-cooked salmon 12
 red cabbage pickles, leeks, virgin oil



ON THE SLATE

STARTERS / MAINS

OR

MAINS / DESSERT

– 18 –

Lunchtime only.

DISHES

Generous 300 g ground beef patty ■ ■ 23
 topped with a fried egg
 roast potatoes

House Brasserie Burger 20
 chips
150 g Ground beef patty ■ ■,
 signature sauce, Ossau Iraty cheese,
 fried onions, shallot preserve,
 rocket, grilled bacon

House Brasserie salad 18
 Batavia, crispy Cajun spice chicken ■ ■,
 Ossau Iraty cheese, red cabbage pickles,
 traditional mustard salad dressing

Farmhouse chicken fricassee ■ ■ 22
 morel flavoured gravy – mashed
 potatoes

Fillet of bass 23
 lime zest – spinach rice

Salmon escalope 22
 creamy leeks – steamed potatoes

Your choice of omelette 14
 (Plain / Herbs / Mushroom / Ossau
 Iraty) chips or salad

✔ **Truffle essence flavoured ravioli** 16
*(TuberAestivum truffle: 0.05% / broken truffles: 1%)
 vegetable and herb broth, Grana
 Padano*



A SWEET FINISH

Signature dessert 12

Philippe Urraca Meilleur Ouvrier de France

Baba au rhum 10
 unctuous vanilla cream

Fred's profiteroles 11

Apple and pear minestrone 7
 raisins, vanilla-ginger syrup Blackcurrant
 sorbet supplement : + 1.50€

Pear and almond thin tart 9
 Vanilla ice cream supplement : + 1.50€



In the kitchen

STÉPHANE ET MATTHIAS

Stéphane and Matthias combine their know-how for your pleasure, offering hearty dishes created around sharing and the discovery of the region and its produce.

Our local suppliers

BEYER

for our jams in Pfstatt

MAISON DODIN

for our Munster cheese in Lapoutroie

ALBA

for our artisan ice creams in Vieux-Thann

BRASSERIE DES 4 PAYS

for organic beers in Hurtzbach

MAISON LORENTZ

for our Alsatian wines in Bergheim

KID'S MENU

– 13 –

with drink, served for children up to 12 years old
 (Syrup with water or lemonade, or soft drink,
 or fruit juice)

CHOICE OF MAINS :

150g ground beef patty ■ ■

or **Salmon escalope**

or **Chicken fillet** ■ ■

or **Choice of omelette**

(Plain / Herbs / Mushroom / Ossau Iraty)

CHOICE OF SIDES:

Chips or **Season's vegetables**

or **Mashed potatoes** or **Salad**

CHOICE OF DESSERT:

Apple and pear minestrone

or **Half-profiterole** or **Yoghurt**

or **Stewed apples**

Room service, €8 standard surcharge

Jug or glass of water free of charge on request All our prices are in Euros including VAT. The list of allergens is available on request.

✔ Vegetarian dish. 🌱 Organic produce. ■ ■ Origin France. The indicated meat weights are gross and before cooking and can vary by +/-10%