







LA MANU'T








EAT, DRINK & FUN

ENTRE AMIS... OU PAS

 S'KNACK TIME Strasbourg Sausages, with beer mustard	4€
 TWO IN THE BED A pair of Bretzel buns, filled with Black Forest ham	7€
 CHOP & SHARE A selection of cured Alsatian sausage	6€
 SAY, CHEEEEEEESE! Selection of local cheeses, Munster au lait cru, Tomme d'Alsace & Hunderlukas	12€
 LES BRETZEL'S Salty Cheesy Special	1,20€ 2€ 2€
 GARDEN CRUNCH Seasonal veggies, sliced and diced with fine herbs, grilled hazelnuts and a finger licking creamy sauce	6€
GYOZA x5 Those perfect, chicken filled asian pillow-cases soaked in soja sauce, thai chillies and chopped scallions	6€









RÔTI

 SPIT-ROASTED FARM CHICKEN Potatoes, roasted & cooked in chicken gravy  Between friends  Solo	 35€ 14€
 'MEAT THE STEAK' Butcher's cut, served with fries, salad and a caramelised onion, beer gravy	16€
 RUB THAT BELLY Thick slices of pork belly, tenderised to perfection, potatoes and gravy	 15€



TRADI

 FLAMENKUCH WITH A TWIST A classic dish with bacon bits, onions and cream, rolled and served	9€
 BURGER LA MANU'T Bretzel bun, beef patty, bacon, caramelised onions, Münster cheese	 16€
 TARTINE LA MANU'T Grilled toast with Strasbourg sausages, sauerkraut & melted cheddar cheese, salad	8€
 SALADE LA MANU'T Seasonal grilled vegetables, baby spinach, poached eggs, potatoes, parmesan shavings, croutons and olives + proteins : With roasted chicken With salmon	13€ 14€
 CATCH OF THE DAY Served with pasta and a zesty, lime & coconut sauce	15€



VEGGIE

 HOUSE SOUP OF THE DAY Hot or cold	5€
 FLAMENKUCH WITH A VEGGIE TWIST A classic dish with mushrooms, onions and cream, rolled and served	9€
 SALADE DE SAISON Seasonal grilled vegetables, baby spinach, potatoes, parmesan shavings, croutons and olives, (poached egg +1€)	10€
 TARTINE DE SAISON Grilled toast with grilled, seasonal vegetables, melted Alsatian tomme cheese, salad	8€
 LASAGNE DU CHEF Spinach and ricotta lasagne served with salad	13€



FINI

  KOUGELHOPF LA MANU'T Pain perdu style	7€
 TARTE AUX FRUITS EN BANDE Sliced fruit tart	6€
 SALADE D'ORANGE ET CANNELLE Oranges & Cinnamon and a scoop of ice cream	5€
MOLTEN CHOCOLATE CAKE Served with Dulce de Leche	5€
  LOCALLY MADE ICE CREAM Choix of vanilla, chocolate, coffee or raspberry sorbet 1 scoop 2 scoops 3 scoops	3€ 4€ 5€
THE SHOW STOPPPER Coffee (or Tea), slice of fruit tart, ice cream and local biscuits	8€



PARTENAIRES

MADE IN ALSACE

LES 3 PTIS COCHONS

Les 3 Ptis Cochons is your local, pork specialist. They source their products directly from producers, guaranteeing quality, traceability and affordable prices.

LE PAVILLON DE LA VOLAILLE

For over a hundred years, the René Meyer establishments have been dedicated to the breeding and processing of poultry. A family business located in the heart of Alsace, the company has successfully combined tradition and modernity to produce the best poultry in the region.

POULAILLON

Founded in 1973, the house of Poulailon, passionately produces bakery products, a wide range of sandwiches as well as gourmet and creative aperitifs and catering products. It is also known and recognized for its typically Alsatian products and in particular the emblematic Moricette.

BISCUITERIE ALBISSER

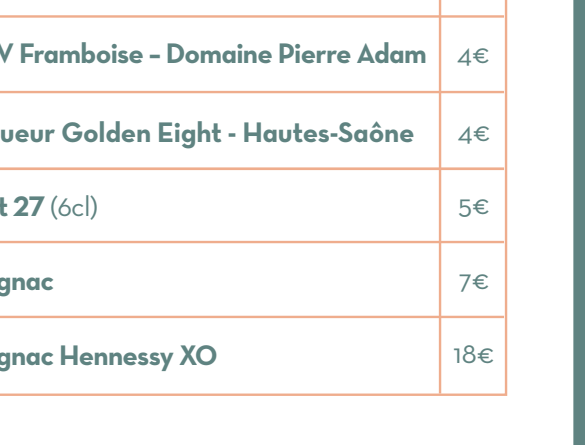
The oldest Alsatian biscuit factory still in operation, the family business has passed on the authentic making of artisanal biscuits for 3 generations. Their quality lies in the know-how of the staff and the choice of quality French raw products.

MON ONCLE MALKER DE MUNSTER

Mon Oncle Malcker aims to promote the culinary heritage of the Valley of Munster emphasizing on Alsatian soil and in so doing, favoring local farmers and producers. In particular, it honors the famous farmhouse Munster made from raw milk.

FERME HUBERT

Since 1985, Nicolas has been making authentic ice cream in his small laboratory on Urbeis farm. What will you never find in his ice cream? O dyes, O additives, O glucose, O emulsifiers, O stabilizers, O gelling agents, O thickeners, only fresh and organic farm products.



Net price in euros, service included
Allergen information are available on demand

 Homemade  Made in Alsace  Organic

BOISSONS CHAUDES

 Espresso, ristretto, lungo	1,80€
Double espresso, latte	2,80€
Cappuccino, macchiato, hot chocolate, tea/infusion	3,80€

DIGESTIFS

 EDV Kirsch - Domaine Pierre Adam	4€
EDV Marc de Gewurztraminer - Domaine Pierre Adam	4€
EDV Framboise - Domaine Pierre Adam	4€
Liqueur Golden Eight - Hautes-Saône	4€
Get 27 (6cl)	5€
Cognac	7€
Cognac Hennessy XO	18€