



LA CARTE

SUMMER

Starters

BURATTA **13€**

Heirloom Tomatoes / Artichoke
Tapenade / Arugula Pesto

ZUCCHINI **9€**

Grilled / Yogurt Sauce / Mint /
Pomegranate

TROUT « SPARSBACH » **15€**

In Gravlax / Nectarine / Eggplant
Caviar / Piquillos / Redcurrant

DUCK FOIE GRAS **16€**

Gewurztraminer Gel / Rhubarb
Compote / Sourdough Bread

PAVLOVA **10€**

Raspberry / Lime / Mint

TIRAMISU **9€**

Limoncello / Almond Streusel / Spoon
biscuit

Dishes

BASS FILLET **21€**

Carrot Cream / Mustard Seed /
Hollandaise Espuma

ALSATIAN CHICKEN **20€**

In Supreme / Mashed Potato with
Garlic / Hazelnut / Full-bodied juice

KNEPFLE & OYSTER MUSHROOM **15€**

Romesco sauce / Basil / Tomme de
Ribeaupierre

VEAL FILLET **22€**

In the idea of a Pastilla / Chorizo
Risotto / Candied Tomato

Desserts

“GIANT” COOKIE **10€**

Dark chocolate 72% / Yogurt ice cream /
Dairy caramel

COTTAGE CHEESE CAKE **10€**

Apricot / Honey / Rosemary / Tangy coulis

Children's Menu

SMALL SEA BASS FILLET **9€**

OU

SMALL CHICKEN SUPREME
Accompanied by Knepfles with Chives

A SCOOP OF ICE CREAM OR SORBET
Flavor of your choice

Tartes Flambées

Only Friday and Saturday evenings.

TRADITIONAL **10€**

MUNSTER **11€**

Ask staff for more information about allergens.
Our prices include all taxes and services.