



Our menu evolves every week
in line with the seasons
and fresh products of the market.

Our Starters:

- ◆ Gratinated marrow bone with oyster mushrooms and bacon gratons..... 9.00€
- ◆ Semi-cooked duck foie gras, fruit chutney and potato bread..... 14.50€
- ◆ Fine tomato pie with pesto, goat cheese ice cream with honey and Sichuan pepper .. 7.50€
- ◆ Herring tartar and granny smith apple 8.50€
- ◆ Lacquered pig's cheek with Picon, leeks in vinaigrette 8.50€

Our Dishes:

- ◆ Sea bream fillet, pumpkin puree from the farm Steimmetz, red butter 21.50€
- ◆ Prerigor salmon steak, risotto with pesto, rocket salad and white butter sauce 23.50€
- ◆ Grilled Angus Aberdeen beef tenderloin, sauce of your choice 29.00€
- ◆ Organic beef tartare with pesto, Parmesan and French fries 19.50€
- ◆ Angus beef Tomahawk for two, sauce of your choice 48.00€ per kg
- ◆ Argentinian Maminha for two, sauce of your choice 45.00€ per kg
- ◆ Yellow chicken fillet with almond crust and risotto with pesto 21.50€
- ◆ Wild boar lasagna with pesto..... 19.00€
- ◆ Pie with partridge and foie gras, grapes in veal juice 25.00€
(20-minute wait)
- ◆ Risotto with vegetables, pesto and rocket salad 15.00€
- ◆ Marinated salmon salad with pink berries and avocado bruschetta..... 14.50€
- ◆ Gourmet salad..... 15.00€
Mesclun salad, duck foie gras, smoked boar, marinated salmon and green beans
- ◆ "Les Copains" burger, French fries and green salad..... 14.90€
Hamburger bun, ground beef, bacon, cheese, Bearnaise sauce, salad, onions, pickles
- ◆ "Les Copines" burger, French fries and green salad..... 15.90€
Hamburger bun, Prerigor salmon filet, Béarnaise sauce, salad, onions, pickles
- ◆ Traditional tart flambée Fromage blanc, onions, bacon strips 9.50€
- ◆ Emmental tart flambée Fromage blanc, onions, bacon strips, Emmental cheese 10.50€

Our meat dishes are served with fresh French fries and seasonal vegetables.

Sauces: Béarnaise, mignonette with grey pepper. Extra side dishes for 2,50€: vegetables, risotto, salad, French fries.

Extra sauce for 1,00 €: Béarnaise, mignonette with grey pepper.

Our Cheese and Desserts:

- ◆ Smoked Munster cheese° and potatoes bread 7.00€
 - ◆ Apple and grape Streusel 6.50€
 - ◆ Chocolate tartlet with saffron custard from Alsace 6.50€
 - ◆ Vanilla “crème brûlée” 6.00€
 - ◆ Chocolate fondant with vanilla ice cream 6.60€
 - ◆ Chocolate “profiteroles” 7.00€
 - ◆ Café gourmand 6.00€
 - ◆ Thé gourmand..... 6.90€
 - ◆ The ice cream cup of the forest 6.50€
- Whipped cream with truffle, chestnut cream and ceps ice cream
- ◆ Café or Chocolat liégeois 6.90€
- Coffee or chocolate ice cream, iced coffee or iced chocolate and whipped cream
- ◆ 2 scoops of lemon sorbet with Gewurztraminer marc..... 6.50€
 - ◆ 1 scoop2.00€ 2 scoops4.00€ 3 scoops..... 6.00€
- Ice cream*: Vanilla, chocolate, coffee Sorbet*: Passion fruit, lemon, blackberry, raspberry, strawberry

◆ Gourmet Menu 33.00€

Starter – Main course – Dessert

Choose between the dishes

(Excluding Grilled Angus Aberdeen beef tenderloin, Angus beef Tomahawk, Argentinian Maminha, and Irish Coffee)

◆ Children menu 7.90€

Miniburger with French fries

or ½ tart flambée

2 scoops of ice cream of your choice

◆ Dish of the day 9,90€

Our dishes of the day are served at lunchtime from Monday to Friday

(Excluding public holidays)

*Artisanal ice cream « Glace du Lac » in Kuttolsheim.

Our personal is staying at your disposal for any question concerning the composition of our dishes, to avoid any allergy problem.