

## Our Starters



Snails with garlic butter	6 snails	8.5 €
(Escargots à l'alsacienne au beurre d'ail)	12 snails	17.- €
Snails gratinated with Munster cheese cream	6 snails	9.5 €
(Escargots gratinés à la crème de Munster)	12 snails	19.- €
Homemade duck and liver pâté (Terrine de canard, foie de volaille)		13.- €
Mixed raw vegetables salad   (carrot, cucumber, celery, beetroot) (Bouquet de crudités de saison)		11.- €
Gratinated goat cheese with honey and dried grapes		13.- €
on slices of bread, green salad (Tartine de chèvres chauds sur salade)		
Sausage and cheese salad Alsatian style		13.- €
(Salade vigneronne à l'alsacienne)		
Shrimp bouquet on fresh salad  (Crevettes sur salade fraîcheur)		13.- €
(cucumber tomato lime mint and cardamom)		
Homemade goose and duck liver  (Foie gras d'oie et canard)		26.- €
	Small portion	13.- €

Starter served on large plate available +3.- €

## Our Fish & Vegetarian plates



Salmon trout with almonds, Ratatouille, boiled potatoes		26.- €
(Truite saumonée aux amandes)		
Chakchouka Diligence, Salade verte  (Chakchouka, salade verte)		15.- €
(Sun vegetables with spices, poached eggs)		
Vegetarian CheeseBurger with vegetable galette, French fries		22.- €
(onion, green salad)  (Burger végétarien)		

All the meat are homemade with fresh products and prepared at the order, Thank you for your patience :-)



Vegetarian



Possibility without gluten

to be precised at the order

\* to be precised at order You want to share a course, additionnary plate +3.- €