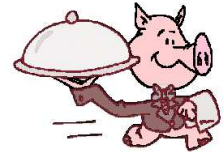


Our Specialities



- Calf's kidneys, garlic, herbs, potato galette (Rognons de veau) 24.- €
- Calf's head, vinaigrette sauce, green salad, boiled potatoes 22.- €
(Tête de veau, sauce ravigote)
- Herbed quark cheese with garlic, boiled potatoes, 13.- €
Munster cheese (Bibalakas et tranche de Munster)
- Grilled marrow bone, potato galette (Os à moelle) (waiting 30') 11.- €
- Roasted sliced liver with red wine sauce, Rösti (Surlawerla) 24.- €

Our Meal



- Well done beef, sea salt horseradish, boiled potatoes, 23.- €
Raw seasonable vegetables (Boeuf gros sel, crudités, raifort)
- Veal *Cordon Bleu* with Munster cheese, green salad, Rösti 28.- €
(Cordon bleu de veau au Munster, salade verte, rösti)
- Roasted duck breast with honey and limes 28.- €
Ratatouille, griespflutta (magret de canard, ratatouille, griespflutta)
- Roasted guinea fowl, herbs sauce, Ratatouille, griespflutta 24.- €
(Suprême de pintade, ratatouille, griespflutta)
- Piglet spare ribs braised with beer, Ratatouille, potato galette 24.- €
(Travers de porcelet braisé, ratatouille, rösti)
- Sliced veal with creamy mushrooms sauce 24.- €
Ratatouille, griespflutta (Emincé de veau, sauce crème champignons)
- CheeseBurger Diligence, French fries (with pure beef meat) 22.- €
- Grilled beef rib (min 350gr.), béarnaise sauce 30.- €
Green salad, French fries (côte de bœuf, sauce béarnaise)

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



Vegetarian

(Only our French fries are not home made)



Possibility without gluten, to be precised at the order

You want to share a course, additionnary plate +3.- €