




Our express homemade plates after kitchen's closing



- Homemade goose and duck liver  (Foie gras d'oie et canard) 26.- €
- Homemade duck and liver paté, mixed raw vegetables 17.- €
(Terrine de canard et foie de volaille)
- Mixed raw vegetables (carrot, cucumber, beet root, celery)   11.- €
(Bouquet de crudités de saison)
- Daily quiche with green salad (Quiche du jour) (waiting 20') 11.- €

Flammekueche

Each evening until 10pm and Saturday all day long

Cottage cheese galette with onion and bacon



- Traditionnal (Traditionnelle nature) 9.- €
- With Emmental cheese (Gratinée) 10.- €
- With Mushrooms (Champignons) 10.- €
- With Munster cheese (Munster) 11.- €
- with Goat cheese (Chèvre) 11.- €
- En dessert : 11.- €
- Cottage cheese galette with apple, cinnamon
flambeed with Calvados (Pommes cannelle)

Kitchen order until 1.45pm for lunch and for the diner from 6.30 to 9.45pm



Vegetarian * to precise to order



Without gluten, to precise to order