



Kid's Menu (up to 12 years old)



Grilled chicken strips
or Steak or Grilled sausage
with
French Fries or Parmesan noodles or Vegetables
◆ ◆ ◆ ◆
Ice cream surprise

9.5 €

Our Suggestions on boards



Informations

! Take away !

Warm ready to eat or to warm later at home :-)

Better to order before

Our News

Website



www.ladiligence.fr



Facebook page



Winstub La Diligence

Instagram



La Diligence F.Morand

Our Starters



Snails with garlic butter	6 snails	10.- €
(Escargots à l'alsacienne au beurre d'ail)	12 snails	20.- €
Snails gratinated with Munster cheese cream	6 snails	11.- €
(Escargots gratinés à la crème de Munster)	12 snails	22.- €
Homemade duck and liver pâté (Terrine de canard, foie de volaille)		18.- €
Mixed raw vegetables salad (carrot, cucumber, celery, beetroot)		15.- €
(Bouquet de crudités de saison)		
Gratinated goat cheese with honey and grapes		16.- €
on slices of bread, green salad (Tartine de chèvres chauds sur salade)		
Sausage and cheese salad Alsatian style		17.- €
(Salade vigneronne à l'alsacienne)		
Shrimps on fresh salad with cucumber tomato lime mint & cardamom)		18.- €
(Crevettes sur salade fraîcheur)		
Homemade duck liver (Foie gras de canard)		33.- €
	Small portion	16.5 €

Starter served on large plate available +4.- €

Our Fish & Vegetarian plates



Roasted salmon trout, tomatoes & orange zest, fennel seeds		32.- €
boiled potatoes, vegetables (Truite saumonée rôtie)		
Chakchouka Diligence, Salade verte (Sun vegetables with spices, eggs)		22.- €
(Chakchouka, salade verte)		
Vegetarian CheeseBurger with quinoa & vegetable galette		23.- €
French fries (Burger végétarien)		
Vegetables and mushrooms curry (Curry de légumes et champignons)		18.- €

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



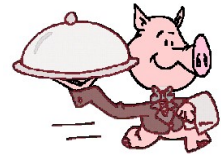
Vegetarian Possibility without gluten to be precised at the order








* to be precised at order

You want to share a course, additionnary plate +4.- €

Our Specialities



Calf's kidneys with creamy mushrooms sauce, potato galette (Rognons de veau, sauce crème champignons)	28.- €
Roasted sliced liver with red wine sauce, potato galette  (Surlawerla)	28.- €
Calf's head, vinaigrette sauce, green salad, boiled potatoes  (Tête de veau, sauce ravigote)	28.- €
Herbed quark cheese with garlic, two kind of Munster cheese boiled potatoes   (Bibalakas aux deux tranches de Munster)	16.- €
Grilled marrow bone and its XXL French fry (Os à moëlle)  (waiting 30')	16.- €
Caesar Salad La Diligence	22.- €

Our Meal



Well done beef, sea salt horseradish, boiled potatoes  Raw seasonable vegetables (Boeuf gros sel, crudités, raifort)	28.- €
Veal Cordon Bleu with Munster cheese, French fries, green salad (Cordon bleu de veau au Munster, frites, salade verte)	32.- €
Roasted guinea fowl, parmesan sauce, Noodles, provencal tomato  (Suprême de pintade, sauce au parmesan, nuddle, tomate provençale)	29.- €
Pork spare ribs braised with local beer, Potato galette, vegetables (Travers de porcelet braisé, ratatouille, rösti)	28.- €
CheeseBurger Diligence, French fries (with pure beef meat)	23.- €
Grilled beef sirloin with herbed butter, French frites, vegetables  (Faux-filet de bœuf grillé, beurre maître d'hôtel, frites, légumes)	31.- €

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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 +4.- €

Nos viandes grillées sans sauce sont sans gluten, Signaler à la commande

Our express homemade plates after kitchen's closing



Homemade duck liver  (Foie gras de canard)	33.- €
Homemade duck and liver paté, mixed raw vegetables (Terrine de canard et foie de volaille, crudités)	22.- €
Mixed raw vegetables (carrot, cucumber, beet root, celery)   15.- € (Bouquet de crudités de saison)	
Daily quiche with green salad (Quiche du jour) (waiting 20')	17.- €

Flammekueche

Each evening until 10pm and Saturday all day long

Cottage cheese galette with onion and bacon



Traditionnal (Traditionnelle nature)	10.- €
With Emmental cheese (Gratinée)	12.- €
With Mushrooms (Champignons)	12.- €
With Munster cheese (Munster)	13.- €
with Goat cheese (Chèvre)	13.- €
<u>En dessert :</u>	14.- €
Cottage cheese galette with apple, cinnamon flambeed with Calvados (Pommes cannelle)	

Kitchen order until 1.30pm for lunch and for the diner from 6.45 to 9.30pm



Vegetarian * to precise to order



Without gluten, to precise to order