

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)		15.- €
Mixed raw vegetables salad (carrot, cucumber, celery, beetroot) (Bouquet de crudités de saison)		15.- €
Gratinated goat cheese with honey and dried grapes		15.- €
on slices of bread, green salad (Tartine de chèvres chauds sur salade)		
Sausage and cheese salad Alsatian style		15.- €
(Salade vigneronne à l'alsacienne)		
Shrimps on fresh salad with cucumber tomato lime mint & cardamom) (Crevettes sur salade fraîcheur)		17.- €
Homemade goose and duck liver (Foie gras d'oie et canard)		30.- €
	Small portion	15.- €

Starter served on large plate available +3.- €

Our Fish & Vegetarian plates



Roasted salmon trout, tomatoes & orange zest, fennel seeds	28.- €
boiled potatoes, vegetables (Truite saumonée rôtie)	
Chakchouka Diligence, Salade verte (Sun vegetables with spices, eggs) (Chakchouka, salade verte)	17.- €
Vegetarian CheeseBurger with vegetable galette, French fries (onion, green salad) (Burger végétarien)	22.- €
Portobello Steak with potato galette, Season vegetables	22.- €
(Giant Paris Mushrooms prepared with chipotle and tomatoes seasoning) (Steak de portobello)	

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



Vegetarian

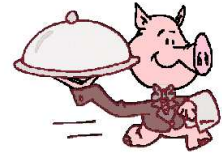


Possibility without gluten

to be precised at the order

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

Our Specialities



Calf's kidneys, mustard sauce, potato galette	(Rognons de veau)	26.- €
Calf's head, vinaigrette sauce, green salad, boiled potatoes	(Tête de veau, sauce ravigote)	24.- €
Herbed quark cheese with garlic, boiled potatoes, Munster cheese	(Bibalakas et tranche de Munster)	13.- €
Grilled marrow bone	(Os à moelle) (waiting 30')	13.- €
Grilled veal liver cutlet with Alsatian vinegar & black garlic	Potato galette (Escalope foie de veau au vinaigre d'Alsace et ail noir)	26.- €

Our Meal



Well done beef, sea salt horseradish, boiled potatoes	Raw seasonable vegetables (Boeuf gros sel, crudités, raifort)	25.- €
Veal <i>Cordon Bleu</i> with Munster cheese, green salad, Potato galette	(Cordon bleu de veau au Munster, salade verte, galette pommes de terre)	28.- €
Roasted guinea fowl, origano sauce, Vegetables, griespflutta	(Suprême de pintade, ratatouille, griespflutta)	26.- €
Pork spare ribs braised with local beer, Vegetables, potato galette	(Travers de porcelet braisé, ratatouille, rösti)	26.- €
Sliced veal with creamy mushrooms sauce	Provencal tomato, griespflutta (Emincé de veau, sauce crème champignons)	24.- €
CheeseBurger Diligence, French fries (with pure beef meat)		22.- €
Roasted lamb fillet with honey and lime, Season vegetables	Potato galette (Filet d'agneau rôti au miel et citron vert)	36.- €
Grilled beef sirloin with herbed butter, Vegetables, potato galette	(Faux-filet de bœuf grillé, beurre maître d'hôtel, Légumes, galette de pommes de terre)	28.- €
Grilled beef fillet, pinot noir sauce, Vegetables, potato galette	(Filet de bœuf, sauce au pinot noir, Légumes, galette de pommes de terre)	36.- €

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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 +3.- €

Our express homemade plates after kitchen's closing



- Homemade goose and duck liver  (Foie gras d'oie et canard) 30.- €
- Homemade duck and liver paté, mixed raw vegetables 20.- €
(Terrine de canard et foie de volaille)
- Mixed raw vegetables (carrot, cucumber, beet root, celery)   15.- €
(Bouquet de crudités de saison)
- Daily quiche with green salad (Quiche du jour) (waiting 20') 13.- €

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 1.30pm for lunch and for the diner from 6.30 to 9.30pm



Vegetarian * to precise to order



Without gluten, to precise to order



Kid's Menu (up to 12 years old)



Sliced veal with creamy mushrooms sauce
or Steak **or** Grilled sausage
with
French Fries **or** Griespflutta **or** Vegetables

◆ ◆ ◆ ◆
Ice cream surprise 9.50 €

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



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Instagram



La Diligence F.Morand