Our Starters





Snails gratinated with Munster cheese cream 6 snails		10.5€	
(Escargots Munster)	12 snails	21€	
Snails with garlic butter 6 snails		9.5€	
(Escargots Ail)	12 snails	19€	
Soup of the day (Potage du jour)		8€	
Homemade meat and liver pâté (Terrine gibier)		15€	
Chicory salad with walnuts, Roquefort cheese ∨ ∞ (Salade endives, roquefort) 15€			
Mixed raw vegetables (carrot, celery, beetroot, white cabage) (Bouquet de crudités) 15€			
Gratinated goat cheese with candied tomatoes on slice of bread,		15€	
with green salad 🦞 😿 (Tartine de chèvres chauds et tomates confites)			
Sausage and emmental cheese salad Alsatian style (Salade vigneronne)		15€	
Salad with hard-boiled egg, bacon, garlic croutons (Salade mâche paysanne)		15€	
Warm crispy Munster on a green salad (**) (Croustillant Munster)		17€	
Homemade goose and duck liver (Foie gras d'oie et canard)		32€	
Sm	all portion	16€	

Our Fish and Vegetarian Dish



Roasted salmon trout served on sauerkraut, white wine sauce	32€
boiled potatoes (truite rôtie saumonée sur choucroute)	
Chakchouka Diligence, Salade verte (Sweet potato with spices, eggs) (Chakchouka, salade verte)	20 €
Portobello Steak with homemade spätzle, Green salad 🎷	22€
(Paris Mushrooms prepared with chipotle and tomatoes seasoning) (Steak de portob	oello)

Starter served on large plate available +3.-€

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

Our Specialities





Grilled marrow bone (Os à moëlle)	(waiting 30')	14€
Roasted sliced liver with red wine sauce, spätzle	(Surlawerla, spätzle)	28€
Calf's kidneys with creamy mustard sauce, potato gratin		28€
(Rognons de veau, grain de pommes de terre)		
Calf's head with vinaigrette sauce, green salad, bo	oiled potatoes 😿	25€
(Tête de veau)		
Herbed quark cheese with garlic, Munster cheese	,	14€
boiled potatoes 🅜 😿 (Bibalakas et tranche de Munst	ter)	

Our Meal



Vol-au-vent (veal&chicken, creamy mushrooms sauce) with homemade spätzle (Bouchée à la reine, spätzle)	26€
Sauerkraut with meat and boiled potatoes (Choucroute garnie)	28€
Roasted lamb fillet with herbs juice, Season vegetables Potato galette (Filet d'agneau rôti, jus aux herbes)	36€
Roasted pork knuckle with sauerkraut, boiled potatoes (Jambonneau sur choucroute)	26€
Grilled sirloin with Pinot Noir sauce & Vegetables, French fries	29€
(Faux filet de bœuf, sauce au Pinot Noir)	
CheeseBurger and French fries (CheeseBurger with pur beef meat)	23€

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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 duck liver 🧭 (Foie gras de canard)		32€
Homemade meat and liver paté, mixed raw vegetables		20€
(Terrine maison, crudités)		
Mixed raw vegetables (carrot, beetroot, white cabage, celery)	(Crudités)	15€
Daily quiche with green salad (Quiche maison)	(waiting 20')	14€

Flammekueche

Tuesday to Friday from 6.45 pm to 10pm Saturday all day long from 11.45 am

Cottage cheese galette with onion and bacon

	Traditionnal (Nature)	9.5€
	with Emmental cheese (Gratinée)	10.5€
	with Mushrooms (Champignons)	10.5€
	with Munster cheese (Munster)	12€
	with Goat cheese (Chèvre)	12€
<u>Dessert</u> :	Cottage cheese galette with apple, cinnamon	
	flambeed with Calvados (Pommes Cannelle)	12€

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



Kid's Menu

(up to 12 years old)



Veal-chicken with creamy mushrooms sauce or Steak or Grilled sausage with

French Fries or Spätzle or Vegetables

Ice cream surprise

9.5 €





Informations

! Take away !

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

Our News

Website

WINSTUB

www.ladiligence.fr

Facebook page



Winstub La Diligence

Instagram



La Diligence F.Morand