

Kid's Menu

(up to 12 years old)



Veal-chicken with creamy mushrooms sauce
or Chopped steak **or** Grilled sausage **with**
French Fries **or** Spätzle **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 gratinated with Munster cheese cream (Escargots Munster)	6 snails	11.-€
	12 snails	22.-€
Snails with garlic butter (Escargots Ail)	6 snails	10.-€
	12 snails	20.-€
Soup of the day 🌱 (Potage du jour)		8.5€
Homemade meat and liver pâté, Green salad, Cumberland sauce (Terrine gibier)		18.-€
Chicory salad with walnuts, Roquefort cheese 🌱🌱🌱 (Salade endives, roquefort)		16.-€
Raw vegetables (carrot, celery, beetroot, sauerkraut cabbage) 🌱🌱🌱 (Crudités de saison)		15.-€
Gratinated goat cheese with candied tomatoes on slice of bread, with green salad 🌱🌱🌱 (Tartine de chèvres chauds et tomates confites)		16.-€
Sausage and emmental cheese salad Alsatian style 🌱🌱🌱 (Salade vigneronne)		17.-€
Salad with hard-boiled egg, bacon, garlic croutons (Salade mâche paysanne)		16.-€
Warm crispy Munster on a green salad 🌱 (Croustillant Munster)		18.-€
Homemade smoked salmon trout, horseradish cream (Truite saumonée fumée)		20.-€
Homemade duck liver, vieux porto jelly 🌱🌱🌱 (Foie gras de canard)		33.-€
	Small portion	16.5€

Starter served on large plate available +4.-€

Our Fish and Vegetarian Dishes



Roasted salmon trout served on sauerkraut, white wine sauce boiled potatoes (Truite rôtie saumonée sur choucroute)		32.-€
Slice of roasted-oven-celeriac, Café de Paris sauce, Pototato galette 🌱 (Tranche de celeri rave rôtie au four, galette de pommes de terre)		22.- €
Portobello mushrooms with homemade spätzle, Green salad 🌱 (Paris Mushrooms prepared with chipotle & tomatoes seasoning) (Champignons Portobello)		22.-€
CheeseBurger with vegetable galette, French fries 🌱 (Burger végétarien)		23.- €

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

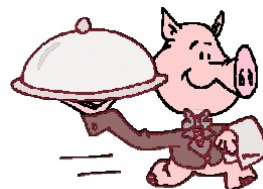


Vegetarian



Possibility without gluten, to be precised at the order
You want to share a course, additionnary plate +4.-€

Our Specialities



Roasted sliced liver with red wine sauce, Spätzle	(Surlawerla, spätzle)	28.-€
Calf's kidneys with creamy mustard sauce, Potato gratin		28.-€
(Rognons de veau, gratin de pommes de terre)		
Calf's head with vinaigrette sauce, Green salad, Boiled potatoes		27.-€
(Tête de veau)		
Grilled marrow bone and its XXL French fry	(Os à moëlle) (waiting 30')	18.-€
Herbed quark cheese with garlic, two kind of Munster cheese		16.-€
boiled potatoes	(Bibalakas aux deux tranches de Munster)	

Our Meal



Vol-au-vent (veal&chicken, creamy mushrooms sauce) with homemade spätzle		28.-€
(Bouchée à la reine, spätzle)		
Sauerkraut with meat and boiled potatoes	(Choucroute garnie)	30.-€
Veal Cordon Bleu with Tomme d'Alsace cheese matured with Pinot noir		32.- €
French fries, Green salad	(Cordon bleu de veau à la tomme d'Alsace affiné au Pinot noir	
Frites, salade verte)	Mushrooms creamy sauce	+5.-€
Roasted pork knuckle with sauerkraut, boiled potatoes		28.-€
(Jambonneau sur choucroute)		
Roasted guinea fowl, mushrooms creamy sauce, Spätzle, Vegetables		29.- €
(Suprême de pintade, sauce crème champignons, spätzle, légumes)		
Ribeupierre cheese and bacon and potatoes gratin, Green salad		25.- €
(Gratin de Ribeupierre, lardons et pommes de terre Charlotte)		
Grilled sirloin with Pinot Noir sauce or Café de Paris sauce		31.-€
Vegetables, French fries (Faux filet de bœuf, sauce au Pinot Noir ou Café de Paris)		
CheeseBurger with pur beef meat, French fries	(CheeseBurger & Frites)	23.-€

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Vegetarian

(Only our French fries are not home made)



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

Nos viandes grilles 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 meat and liver paté, mixed raw vegetables		22.-€
	(Terrine maison, crudités)	
Mixed raw vegetables (carrot, beetroot, sauerkraut cabage, celery)	 	15.-€
	(Crudités)	
Daily quiche with green salad	(Quiche maison) (waiting 20')	17.-€

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)	10.-€
with Emmental cheese	(Gratinée)	12.-€
with Mushrooms	(Champignons)	12.-€
with Munster cheese	(Munster)	13.-€
with Goat cheese	(Chèvre) 	13.-€
with homemade smoked salmon trout	(truite saumonée fumée)	14.-€

<u>Dessert :</u>	Cottage cheese galette with apple, cinnamon flambeed with Calvados	(Pommes Cannelle)	14.-€
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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