

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)		13.- €
Mixed raw vegetables salad (carrot, cucumber, celery, beetroot) (Bouquet de crudités de saison)		11.- €
Gratinated goat cheese with honey and dried grapes		13.- €
on slices of bread, green salad (Tartine de chèvres chauds sur salade)		
Sausage and cheese salad Alsatian style		13.- €
(Salade vigneronne à l'alsacienne)		
Shrimp bouquet on fresh salad (Crevettes sur salade fraîcheur)		13.- €
(cucumber tomato lime mint and cardamom)		
Homemade goose and duck liver (Foie gras d'oie et canard)		26.- €
	Small portion	13.- €

Starter served on large plate available +3.- €

Our Fish & Vegetarian plates



Salmon trout with almonds, Ratatouille, boiled potatoes		26.- €
(Truite saumonée aux amandes)		
Chakchouka Diligence, Salade verte (Chakchouka, salade verte)		15.- €
(Sun vegetables with spices, poached eggs)		
Vegetarian CheeseBurger with vegetable galette, French fries		22.- €
(onion, green salad) (Burger végétarien)		

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



Vegetarian

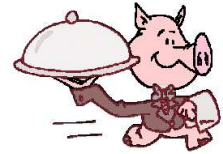


Possibility without gluten

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, garlic, herbs, potato galette (Rognons de veau) 24.- €
- Calf's head, vinaigrette sauce, green salad, boiled potatoes 22.- €
(Tête de veau, sauce ravigote)
- Herbed quark cheese with garlic, boiled potatoes, 13.- €
Munster cheese (Bibalakas et tranche de Munster)
- Grilled marrow bone, potato galette (Os à moelle) (waiting 30') 11.- €
- Roasted sliced liver with red wine sauce, Rösti (Surlawerla) 24.- €

Our Meal



- Well done beef, sea salt horseradish, boiled potatoes, 23.- €
Raw seasonable vegetables (Boeuf gros sel, crudités, raifort)
- Veal *Cordon Bleu* with Munster cheese, green salad, Rösti 28.- €
(Cordon bleu de veau au Munster, salade verte, rösti)
- Roasted duck breast with honey and limes 28.- €
Ratatouille, griespflutta (magret de canard, ratatouille, griespflutta)
- Roasted guinea fowl, herbs sauce, Ratatouille, griespflutta 24.- €
(Suprême de pintade, ratatouille, griespflutta)
- Piglet spare ribs braised with beer, Ratatouille, potato galette 24.- €
(Travers de porcelet braisé, ratatouille, rösti)
- Sliced veal with creamy mushrooms sauce 24.- €
Ratatouille, griespflutta (Emincé de veau, sauce crème champignons)
- CheeseBurger Diligence, French fries (with pure beef meat) 22.- €
- Grilled beef rib (min 350gr.), béarnaise sauce 30.- €
Green salad, French fries (côte de bœuf, sauce béarnaise)

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



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) 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