

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)		(Bouquet de crudités de saison)	15.- €
Daily quiche with green salad		(Quiche du jour) (waiting 20')	19.- €

Flammekueche

Each evening until 10pm and Saturday all day long

Cottage cheese galette with onion and bacon



Traditionnal	(Traditionnelle nature)	12.- €
With Emmental cheese	(Gratinée)	14.- €
With Mushrooms	(Champignons)	14.- €
With Munster cheese	(Munster)	15.- €
With Goat cheese	(Chèvre)	15.- €
<u>En dessert :</u>		16.- €
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