

# MENU

## STARTERS

White fish, cucumber & fennel with cinnamon L, G 10€

Pumpkin & cardamom soup L, G 10€

Bouillabaisse - fish & shellfish soup VL, (L), G 10€

As a main course 17€

Escargots VL, (L, G)

6pcs 10€, 12pcs 16€

- garlic butter with thyme
- Ahlman's Selin blue cheese

## MAINS

Pike perch, pumpkin & Jerusalem artichoke L, G 26€

Wild bore, beet root & buckwheat L, G 26€

Reindeer in two ways, potato & cranberry L, G 32€

## DESSERTS

Christmassy pannacotta L, G 9€

Chocolate & fruits L, G 9€

**Please let our staff know of your special diet**

## HOUSE SPECIALITY - TARTE FLAMBÉE

Small 8€ / Big 13€  
(approx. 15x20cm) (approx. 20x30cm)

"Alsatian pizza". Homemade crust, crème fraîche, onions and topping of your choice. It's served on a wooden plate and you can eat with fingers! For one or to share among friends! Lactose free and available as gluten free.

GRATINÉE - smoked bacon & cheese

NORDIQUE - cold smoked salmon & dill

CHÈVRE & MIEL - smoked bacon, goat cheese & honey

VÉGÉ - roasted beetroot, goat cheese, eggplant & nuts

NOËL (+2€) - smoked reindeer, walnut & manchego cheese

### Tarte flambée menu:

Green salad or pumpkin & cardamom soup + big Tarte flambée + dessert  
23€

## **MENUS:**

### **Menu 1:**

White fish, cucumber & fennel with cinnamon L, G

Reindeer in two ways, potato & cranberry L, G

Chocolate & fruits L, G

**Two courses 38€/person, three courses 46€/person**

**or**

### **Menu 2:**

Pumpkin & cardamom soup L, G

Pike perch, pumpkin & Jerusalem artichoke L, G

Christmassy pannacotta L, G

**Two courses 33€/person, three courses 41€/person**