


Terroir & Co, a name to highlight the Alsatian soil, its producers and their products revealed through an inspired kitchen


STARTERS  
MAIN  
CHEESES & DESSERTS

	Prix en €
<b>RAINBOW TROUT</b> - Pisciculture Aux Sources du Heimbach, Wingen <i>Marinated and smoked in lasagne, horseradish cream</i>	<b>13</b>
<b>DUCK FOIE GRAS</b> - Ferme Schmitt, Bischoffsheim <i>In Irish Coffee and Uberach Whisky</i>	<b>19</b>
Ⓥ <b>CHICORY</b> - Ferme Nicole Muller, Griesheim Sur Souffel <i>Salad on humous with cumin, Maggi-poached egg yolk</i>	<b>12</b>
<b>RED LABEL CHICKEN</b> - Ferme Goettelmann, Meistratzheim <i>In a Caesar salad, braised sucrine lettuce</i>	<b>14</b>
<b>LANGOUSTINE AND ASPARAGUS</b> - Asperges d'Alsace <i>In a mousse, roast langoustine with sesame</i>	<b>16</b>
<b>ATLANTIC POLLOCK AND ASPARAGUS</b> - Asperges d'Alsace <i>Roast asparagus, vinaigrette with shallots</i>	<b>23</b>
<b>ZANDER AND SAUERKRAUT</b> - Choucrouterie Wagner, Krautergersheim <i>Roasted, with glazed onions, Matelot sauce</i>	<b>24</b>
<b>LAMB</b> - Ferme Régis Ruch, Uttenhoffen <i>Eye of Rump steak, quinoa and green broad beans with wild garlic oil</i>	<b>26</b>
<b>VEAL AND SWEET POTATOES</b> - Ferme Ernwein, Oberhausbergen <i>Rib steak, sweet potatoes au gratin, ginger and curry sauce</i>	<b>25</b>
Ⓥ <b>CABBAGE</b> - La Ferme de Marthe, Fessenheim-le-Bas <i>Stuffed with Chinese noodles, purple carrots, vegetable bouillon</i>	<b>17</b>
<b>ALSATIAN CHEESES</b> <i>Selection of the finest cheeses from our region</i>	<b>12</b>
<b>CARROTS</b> - La Ferme de Marthe, Fessenheim-le-Bas <i>In a cake, Château Saint-Hippolyte Safran ice cream</i>	<b>9</b>
<b>MIRABELLE PLUM</b> - Ferme Nicole Muller, Griesheim Sur Souffel <i>In a baked Alaska</i>	<b>9</b>
<b>NUT'ALSACE</b> - Jacques Bockel, Saverne <i>In "cache-cache", chocolate crumble</i>	<b>9</b>
<b>GOURMET COFFEE</b> - What the wind brings <i>The pastry chefs' surprise!</i>	<b>11</b>

At lunch, discover the products of the day

Starter + main or main + dessert 22€	Starter + main + dessert 27€
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 All our dishes are homemade

 Vegetarian dishes