


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

Pisciculture Aux Sources du Heimbach, Wingen | Ferme Saint Ulrich, Durningen
Charcuterie Herrmann, Reichstett | Ferme Rosenmeer, Innenheim | Ferme de Marthe, Fessenheim-le-Bas | Ferme Schmitt, Dachstein | Domaine Gisselbrecht, Dambach-la-ville | Ferme Koehl, Ruelisheim | Ferme Goettelmann, Meistratzheim | Pisciculture Kohler, Friesen | Ferme Ernwein, Oberhausbergen | Art-Boucherie, Fréland | Brasserie Meteor, Hochfelden | Ferme du Pommier, Schnersheim | Pom d'Alsace, Bennwihr

	Prix en €	
STARTERS	Smoked trout and Bibeleskaes	17
	Tête de veau carpaccio and organic egg in Maggi marinade	16
	New sauerkraut, salad of black radish and carrot	14
	Duck foie gras terrine and Pinot Blanc jelly	23
	Fricasseed snails in Alsatian Red Label fresh cream	19
MAIN	Roast zander, handmade noodles, white butter with Melfor vinaigrette	27
	Carp fritters, Griesknepfle chips	24
	Green cabbage stuffed with vegetables, bouillon with nutmeg	19
	Beef tournedos, Grumbeerekiechle, rich jus au Pinot Noir	32
	Venison medallions in brown ale, caramelised sauerkraut	28
	Alsatian Red Label chicken supreme in pastry, Riesling sauce	25
CHEESES & DESSERTS	Fromages d'Alsace	12
	Damson plum baba, saffron ice cream	9
	Apple Dampfnudel, cinnamon ice cream	9
	Chocolate pear dessert	9
	Fromage blanc mille-feuille with grapes	9
	Le café gourmand	11

At lunch, discover the products of the day	
Starter + main or main + dessert 22€	Starter + main + dessert 27€

	All our dishes are homemade
BIO	All our fruits and vegetables are organic

Prices in euros inclusive of VAT, service included