



NET PRICE CARD (SERVICE INCLUDED)

The Starters

The soup 9,00 € ☺

Cold starters

Mixed salad 13,00 € ☺

Mountain ham, garnished 16,00 € ☺

Garnished Grisons meat 18,00 € ☺

The block of goose liver, Feyel, Strasbourg 22,00 € ☺

Homemade Goose liver 26,00 € ☺

Hot starters

The Indian Cassolette of snails 26,00 €

The morels in a pastry case 42,00 € ☺

The rich roasted goose liver 42,00 € ☺

Langmatt's frogs' legs 58,00 € ☺

(For 2 people) Chief's Speciality (subject to availability) (29,00 € /pers)

The dishes

The fish

Alsace trout with almonds 34,00 € ☺

The fillet of pikeperch marinated in anchovy butter 34,00 € ☺

Salmon fillet, lobster sauce 34,00 € ☺

☺ : homemade





NET PRICE CARD (SERVICE INCLUDED)

The dishes more

The veal

<i>Veal cutlet of French origin, with cream, Spaetzles with butter</i>	42,00 €	☺
<i>Veal cutlet of French origin, with chanterelles, spaetzles with butter</i>	49,00 €	☺
<i>Veal cutlet of French origin, curry sauce, spaetzles with butter</i>	44,00 €	☺

Poultry

<i>The roasted chick from Alsace, vegetables</i>	34,00 €	☺
<i>The roasted chick from Alsace, curry sauce, spaetzles</i>	36,00 €	☺
<i>The roasted chick from Alsace, spaetzle with sauerkraut</i>	34,00 €	☺

Game meat

<i>The stew of deer or stag, spaetzles</i>	48,00 €	☺
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The beef fillet

<i>Charolais beef fillet of French origin, butter « Maître d'hôtel », vegetables</i>	45,00 €	☺
<i>Charolais beef fillet of French origin, with pepper flambeed with Cognac, and vegetables</i>	48,00 €	☺
<i>Charolais beef fillet of French origin, curry sauce, vegetables</i>	49,00 €	☺
<i>Charolais beef fillet of French origin, with morels, vegetables</i>	59,00 €	☺

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MY SELECTIONS OF THE REGION

<i>Rich roasted goose liver with warm toast</i>	42,00 €	☺
<i>Alsace trout with almonds</i>	34,00 €	☺
<i>Roasted chick from Alsace and spaetzles and sauerkraut</i>	34,00 €	☺
<i>The stew of doe or stag and spaetzles</i>	48,00 €	☺
<i>The portion of Munster</i>	11,00 €	☺
<i>The Munster flamed at Marc de Gewurztraminer</i>	25,00 €	☺
<i>The lemon sorbet drizzled with Marc de Gewurztraminer</i>	13,00 €	☺
<i>Homemade pastry</i>	12,00 €	☺

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The desserts

Sweet treats

<i>Ice cream and homemade whipped cream</i>	10,00 €	
<i>Homemade pastry</i>	12,00 €	☺
<i>Pastry</i>	8,00 €	
<i>Pineapple drizzled with Kirsch</i>	12,00 €	
<i>Fruit salad</i>	10,00 €	☺
<i>Peach melba with whipped cream</i>	12,00 €	
<i>Frozen meringue</i>	12,00 €	
<i>The Gourmet Plate</i>	18,00 €	☺

Pleasures watered

<i>The lime sorbet, drizzled with Marc de Gewurztraminer</i>	13,00 €	
<i>Raspberry sorbet, drizzled with raspberry</i>	13,00 €	
<i>The pear sorbet, drizzled with Williams pear</i>	13,00 €	
<i>The cup Langmatt drizzled</i>	13,00 €	

Our cheese choices

<i>The cheese platter garnished</i>	18,00 €	☺
<i>The munster flamed at Marc de Gewurztraminer</i>	25,00 €	☺
<i>Plate of cheese garnished</i>	15,00 €	☺
<i>The portion of cheese,</i>	11,00 €	☺

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