

Lunch

Les Entrées

FLAMM "CLASSIC"125
Classic Flammkueche with fromage blanc, bacon & onions

FLAMM "TRUITE FUMÉE"135
Flammkueche with fromage blanc & smoked trout

FLAMM "CHÈVRE"125
Flammkueche with goat cheese, red onions & flower honey

HUITRES ATLANTIQUE "JOSÉPHINE" 6 PCS 255 / 1 PC 55
Oysters with Mignonette of shallots & Pinot Noir vinegar

TERRINE "MAISON"235
House terrine of fatty duck liver with Muscat d'Alsace jelly

TARTARE DE BOEUF & CAVIAR275
*Beef tartare with caviar on celeriac purée,
smoked almonds, almond oil & lamb's lettuce*

Les Plats

SAUMON SOUFFLÉ "AUBERGE D'ILL"325
Soufflé of salmon escalope, on spinach with Riesling sauce & fleuron

SANDRE ET PEAU CROUSTILLANT.335
Baked pike perch with crisp skin, green cabbage & Riesling sauce

CHOUCROUTE VOSGIENNE325
The best of pork, with fermented white cabbage & fried fatty duck liver

TOURNEDOS "STRASBOURGEOISE"445
Beef fillet with oxtail & pearl onions in Pinot Noir

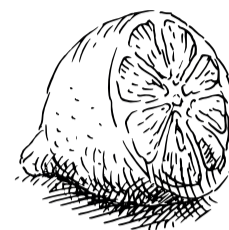
Les Garnitures

SPÄTZLE POELÉE.45
Pan-fried Alsatian noodles

POMMES ECRASÉE45
Crushed fried potatoes

POMMES PERSILLÉE45
Boiled new potatoes with butter & parsley

SALADE "MÉLANGÉE" VINAIGRETTE45
Mixed green salad with vinaigrette



Le Menu Signature Déjeuner "Alsace"

FOR THE ENTIRE TABLE

FLAMM "CHÈVRE"
*Flammkueche with goat cheese,
red onions & flower honey*

&

LE SAUMON SOUFFLÉ "AUBERGE D'ILL"
*Soufflé of salmon escalope, on spinach
with Riesling sauce & fleuron*

&

"ASSIETTE" DE FROMAGE
3 kinds of cheese with all the trimmings & more

OR

"STREUSEL" A LA RHUBARBE
ET SORBET AU RHUBARBE
Alsatian tart with rhubarb & rhubarb sorbet

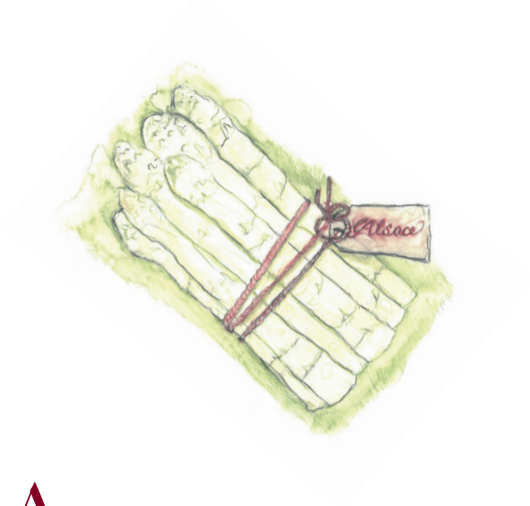
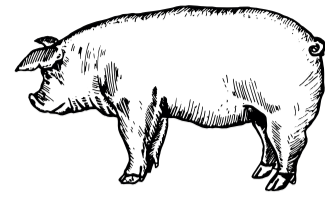
2 COURSES 305

3 COURSES 385

WINEMENU

... for the lunchmenu 3 glasses, incl. water 300





Alsace's Asparagus Festival

ASPERGES AU NATURAL
Butter-steamed white asparagus
4 pcs 205

COMPLETE YOUR DISH WITH:

BIEBELES KÄSE 45

SAUCE MOUSSELINE 55

SAUCE MOUSSELINE WITH CAVIAR & TROUT ROE 95

SMOKED SALMON FROM NYBORG RØGERI 65

SMOKED HAM FROM SCHWARZWALD 65

LOBSTER FRIED WITH WILD GARLIC 105

FRIED FATTY DUCK LIVER 105

SAUTÉED SNAILS & MORELS 105

WE RECOMMEND 1 TO 2 SIDES
PER ASPARAGUS PORTION



Les Omelettes

OMELETTE PAYSANNE AU JAMBON FUMÉ175
Omelette with potatoes & smoked Alsatian ham. Green salad

OMELETTE AU HOMARD195
Omelette with potatoes & lobster. Green salad

Les Desserts

“ASSIETTE DE FROMAGE”150
Cheese platter 5 pcs with their garnish

“ALSACE’S” VACHERIN À LA CERISE..... 125
Cherry parfait with crisp merengue, creme Chantilly & hazelnuts

“STREUSEL” A LA RHUBARBE125
Pie with rhubarb & rhubarb sorbet

“CREME BRÛLÉE AUX QUETSCH”.....125
Caramelized custard & with plums in Vieille Prune. Vanilla ice

ALLERGENS

IF ANY ALLERGENS PLEASE ASK YOUR WAITER

WATER

MINERAL WATER WITH AND WITHOUT SPARKLING AD LIBITUM
PER PERSON 40

DEAR GUEST,

A FEE MAY APPLY WHEN PAYING WITH CORPORATE CARDS
OR CARDS ISSUED OUTSIDE THE EU, IN ACCORDANCE WITH
APPLICABLE LEGISLATION.

THE FEE DEPENDS ON THE CARD TYPE AND COUNTRY OF
ORIGIN. THE FEE WILL BE DISPLAYED ON THE PAYMENT
TERMINAL AT THE TIME OF PAYMENT.