

Lunch

Les Flamm's

“CLASSIC”.....125
Classic Flammkuechen with fromage blanc, bacon & onions

“TRUITE FUMÉE”.....125
Flammkuechen with fromage blanc & smoked river trout

“LÉGUMES”125
Flammkuechen with vegetables, fromage blanc & herbs

Les Entrées

HUÎTRES ATLANTIQUE “JOSÉPHINE”. . . 6 STK. 255 - 1 STK 55
Oysters. Mignonette with shallots & Sylvaner vinegar

ESCARGOTS “À L’ANCIENNE” EN COQUILLES . . . 6 STK. 150
Snails in their shells. Red wine butter with parsley & garlic

TERRINE “MAISON”225
Terrine of rich duck liver Pinot Gris d’Alsace jelly

“ESCALOPE” DE FOIE DE CANARD POÊLÉ AUX COINGS. .235
Roasted rich duck liver with quince & cured duck breast

HOMARD “GEWURZTRAMINER”325
Lobster with pickled rosehips & mild black pepper mayonnaise

“CAVIAR 1920 BAERII 10 ANS” AUX CHOUX FLEUR285
“Caviar 1920 Baerii 10 years” with cauliflower 30 g ... good for 2

Les Soupes

“MATELOTE” AU RIESLING D’ALSACE.....155
Creamy soup with sweetwater fish & dry Riesling

VELOUTÉ DE POTIRON AU GRENOUILLE & TROMPETTES .165
Pumpkin soup with braised frogslegs & trumpet mushrooms

Les Poissons

TRUITE ”AUX AMANDES & CHOUX DE BRUXELLES”355
River trout with Brussel sprouts & smoked almonds

SANDRE ET PEAU CROUSTILLANTE375
Pike perch, crisp skin, spinach, wild mushrooms & mustard sauce

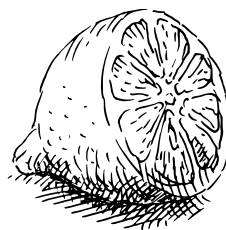
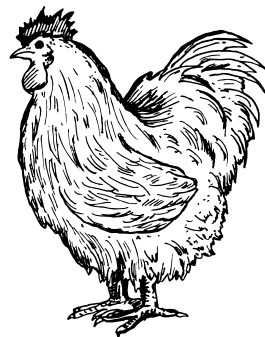
Les Viandes

CHOUCROUTE “VOSGIENNE”325
Traditional Alsatian fermented cabbage with a selection of pork

FILET RÔTI & PFEFFER DE FAON335
Roasted loin & ragu of fallow deer with chestnuts & ceps

LE COQUELET AU RIESLING “FAÇON L ‘ALSACE”395
Young rooster with mushrooms, salsifies & rich duck liver

TOURNEDOS “STRASBOURGEOISE”445
Filet of prime beef with oxtails & onions in Pinot Noir



Le Menu Signature Déjeuner “Alsace”

FOR THE ENTIRE TABLE

FLAMM “LÉGUMES”
Vegetables, fromage blanc & herbs

TRUITE ”AUX AMANDES
& CHOUX DE BRUXELLES”
River trout with Brussel sprouts & smoked almonds

ELLER

LE COQUELET AU RIESLING “FAÇON L ‘ALSACE”
*Young rooster with mushrooms
& salsifies and rich duck liver*

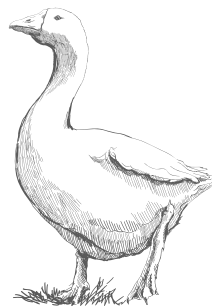
“ASSIETTE” DE FROMAGE
Cheese platter 3 pcs with their garnishes

ELLER

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

2 COURSES 305

3 COURSES 385





Plateau De Specialites Du Restaurant L'alsace

"LES SEPT SOEURS"

SERVED TO THE WHOLE TABLE, IN THREE SERVINGS

FLAMM AU TRUITE FUMÉE

Tarte flambée with fromage blanc & smoked trout

PINOT NOIR

ESCARGOTS "À L'ANCIENNE" AU PINOT NOIR

Snails in shell with Pinot Noir butter, garlic & parsley

RIESLING

CUISSES DE GRENOUILLE, POTIRON & TROMPETTES

*Pumpkin purée with frog legs braised
in Riesling & trumpet mushrooms*

SYLVANER

ATLANTIC OYSTERS "JOSÉPHINE"

*Joséphine oysters. Mignonette
with shallots & Sylvaner wine vinegar*

PINOT BLANC

ZANDER CRU & SALAD OF SALSIFIES & HORSERADISH

*Raw-marinated zander in Pinot Blanc
with salsifies & horseradish*

GEWÜRZTRAMINER

LOBSTER "GEWÜRZTRAMINER"

Lobster infused with the flavor of Gewürztraminer

PINOT GRIS

SMOKED ALSATIAN HAM "CREAMY CHOUROUTE"

*Smoked ham on a salad of
choucroute cooked with Pinot Gris*

MUSCAT

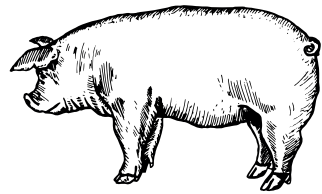
HOUSEMADE TERRINE & MUSCAT JELLY

Rich duck liver terrine with Muscat wine jelly

CRUDITÉS & CONDIMENTS

Raw vegetables, condiments, freshly baked bread & butter

FOR A MINIMUM OF TWO PEOPLE,
PRICE PER PERSON: 850



Les Omelettes

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

OMELETTE AU CHAMPIGNONS DES BOIS.175
Omelette with potatoes & wild mushrooms. Green salad

Les Legumes

ESCALOPE DE CHOU FLEUR345
Confined cauliflower. Caramelized cauliflower puré & mushrooms

Les Garnitures

SPÄTZLE POELÉE.....45
Alsatian noodles, sauteed in butter

BAECKEOFFE DE LÉGUMES45
Potatoes, onions, carrots & leeks cooked in bouillon

POMMES PERSILLÉE45
New summer potatoes with butter & parsley

SALADE "MÉLANGÉE" VINAIGRETTE45
A mixed salad with vinaigrette

Les Desserts

"ASSIETTE" DE FROMAGE150
Cheese platter 5 pcs with their garnishes

OMELETTE EN SURPRISE "FORÊT NOIR"125
Baked Alaska with vanilla parfait, chocolate & cherries

"STREUSEL" À LA MYRTILLE125
Blueberry crumble tarte with fromage blanc sorbet

"CREME BRÛLÉE AUX QUETSCH".....125
Caramilized 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.