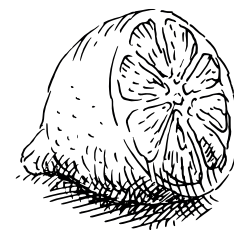
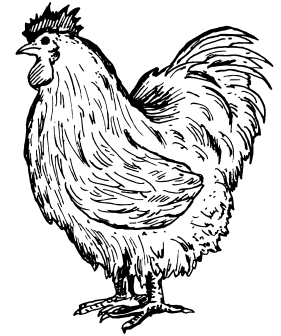


Dinner



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

Le Pain Maison

PAIN AUX POMMES DE TERRE MAISON & BIBELESKAES . .125
Homebaked potato bread with fresh cheese and herb spread

Les Entrées

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

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

TERRINE “MAISON”225
Terrine of rich duck liver Muscat 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'ALSACE155
Creamy soup with sweetwater fish & dry Riesling

VELOUTÉ DE POTIRON AU GRENOUILLE & TROMPETTES. .165
Pumpkin soup with braised frogslegs and 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 and rich duck liver

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

Le Menu Signature “Alsace”

FOR THE ENTIRE TABLE

FLAMM “LÉGUMES”
Summer vegetables & aromatic herbs

HOMARD “GEWURZTRAMINER”
Lobster with the taste of Gewürtraminer

OR

TERRINE “MAISON”
Terrine of rich duck liver Muscat d'Alsace jelly

SANDRE AU PEAU CROUSTILLANT
*Pike perch, crisp skin, spinach,
wild mushrooms & mustard sauce*

OR

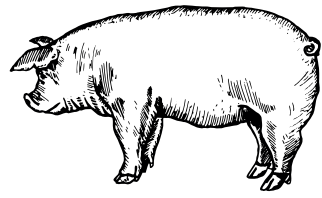
FILET RÔTI & PFEFFER DE FAON
*Roasted loin & ragu of
fallow deer with chestnuts & cep*

ASSIETTE DE FROMAGE
Cheese platter 5 pcs with their garnish

OR

“STREUSEL” À LA MYRTILLE
Blueberry crumble tarte with fromage blanc sorbet

4 PLATES CHOSEN
FROM THE ABOVE 595



Plateau De Specialites 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
CUISSSES 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 Legumes

ESCALOPE DE CHOU FLEUR AUX CHAMPIGNONS345
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 garnish

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
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.