

APERITIF

CHAMPAGNER Laurent Perrier	0,1l	€ 10,50
CUVEE ROSÉ Sektellerei Kessler, Esslingen	0,1l	€ 5,00
CRÉMANT D'ALSACE brut	0,1l	€ 5,80
LILLET CULETTO Lillet, Weißwein, Soda, Gurke		€ 6,50
LILLET BERRY Lillet, Schweppes Wild Berry		€ 6,50

SOUPES

CHAMPIGNON ESSENCE € 6,00

Mushroom consommé with mushroom ravioli

SOUPE Á L'OIGNON € 4,50

French onion soup

SOULE Á LA COURGE ET GINGEMBRE € 6,00

Pumpkin – ginger - soup

SALADES & ENTRÉES

SALADE PETITE € 5,00

Small salad from the buffet

SALADE GRANDE € 9,00

Big salad from the buffet

SALADE ROMAINE € 14,00

Romaine lettuce with parmesan, roasted bread, bacon, anchovies and roasted prawns

HUÎTRES € 14,00

Oysters Fine de Claire 6 pieces

CARPACCIO DE BŒUF € 14,00

Carpaccio of beef with olive oil, parmesan and roasted bread

MAGRET DE CANARD € 14,00

Smoked breast of duck with herbs

TARTE FLAMBÉ € 9,00

Alsace onion tarte with bacon, chives and onions

SALADE AVEC LÉGUMES GRILLÉS € 9,00

Salad with grilled vegetables and parmesan

PLATS DE RÉSISTANCE

~ POISSONS ~

MÉDALLION DE LOTTE € 22,00

Medallions of monkfish with black noodles and baby leeks

CREVETTES GRILLÉS € 21,00

Grilled prawns with polenta and grilles aubergine

~ VIANDES ~

EPAULE DU BOEUF € 22,00

Braised beef with mashed potatoes and cassoulet of beans

CARRÉ D'AGNEAU € 22,00

Saddle of lamb in a red wine crust with confit of onions and sweet potatoes and thyme gnocchi

MAGRET DE CANARD SAUTÉ € 19,00

Rare roast duck breast with honey sweetheart cabbage and potato roulade

PORK MÉDAILLON € 19,00

Pork medallions with creamy mushroom sauce and spätzle noodles

Our main courses include one small salad from the buffet.

~ STEAKS ~

RUMPSTEAK € 26,00

Rumpsteak

T-BONE STEAK € 33,00

T-Bone steak

PLEASE CHOOSE YOUR SIDE DISHES (included)

1x

potato with sour cream
herb baguette
rosemary potatoes
french fries

FILET DE BŒUF € 29,00

Fillet of beef

RIB EYE STEAK € 28,00

Rib Eye steak

1x

roasted vegetables
Ratatouille
grilled corn
salad from the buffet
cassoulet of beans

DESSERTS

CRÉME BRÛLÉE € 5,00

Crème brûlée with fresh fruits

MOUSSE AU CHOCOLAT € 6,00

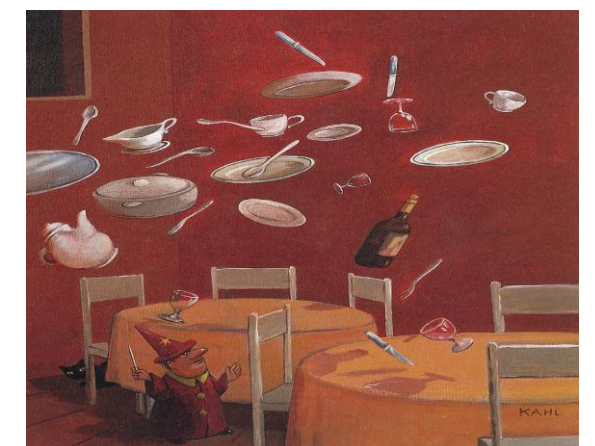
Chocolate mousse

TARTE FLAMBÉ DOUX € 9,00

Sweet tarte with apples, cinnamon and sugar

SELECTION DE FROMAGE FRANÇAIS € 10,00

Selection of french cheese with fig mustard



VIN BLANC**0,1l 0,2l 0,75l****White wine from Württemberg**

Riesling "Goldkapsel"
Untertürkheimer Herzogenberg
Kabinett dry, Hans-Peter Wöhrwag,
Stuttgart
€ 4,40 € 8,60 € 34,00

Riesling Großes Gewächs
Untertürkheimer Herzogenberg dry
Hans-Peter Wöhrwag, Stuttgart
€ 7,50 € 14,80 € 54,00

Verrenberger Verrenberg „Butzen“
Riesling OR Chardonnay QbA dry
Fürst zu Hohenlohe-Öhringen,
Öhringen
€ 4,20 € 8,40 € 32,00

„Justinus K“ Kerner QbA dry
Staatsweingut Weinsberg, Weinsberg
€ 3,60 € 7,10 € 27,00

Pinot blanc Kabinett dry
Schloßgut Hohenbeilstein, Beilstein
€ 3,70 € 7,30 € 28,00

„Justinus K“ Kerner QbA dry
Karl Haidle, Kernen
€ 4,80 € 9,60 € 35,00

White wine from Baden

Gutedel QbA dry
Blankenhorn, Schliengen
€ 3,30 € 6,50 € 25,00

Auxerrois Kabinett dry
Wöhrle, Lahr
€ 3,90 € 7,50 € 30,00

Durbacher Plauelrain
Chardonnay Spätlese
Andreas Laible, Durbach
€ 5,50 € 10,80 € 42,00

Ihringer Winklerberg Pinot gris ***
Großes Gewächs dry
Dr. Heger, Ihringen
€ 7,80 € 15,50 € 59,00

**VIN ROUGE****0,1l 0,2l 0,75l****Red wine from Württemberg**

„Robert Vollmöller“ Red wine cuvée
Pinot noir, Lemberger, Regent, QbA
dry
Schlossgut Hohenbeilstein, Beilstein
€ 5,20 € 10,00 € 39,00

Lemberger QbA dry
Graf Neipperg, Schwaigern
€ 4,40 € 8,60 € 34,00

Mundelsheimer Käsberg
Trollinger QbA dry
Herzog von Württemberg,
Ludwigsburg
€ 3,30 € 6,50 € 25,00

„Herbst im Park“
Red wine cuvée
Graf Adelman, Steinheim –
Kleinbottwar
€ 6,40 € 12,80 € 48,00

Zweigeltrebe QbA dry
Jürgen Ellwanger, Winterbach
€ 3,80 € 7,50 € 29,00

Lemberger „S“ QbA dry
Staatsweingut Weinsberg, Weinsberg
€ 6,50 € 12,90 € 49,00

„Jodokus“ QbA dry
Drautz-Able, Heilbronn
€ 9,50 € 19,00 € 69,00

Red wine from Baden

Pinot noir QbA dry
Bercher, Burkheim
€ 4,60 € 9,20 € 35,00

Pinot noir „Alte Reben“
dry, Barrique
Bernhard Huber, Malterdingen
€ 9,50 € 19,00 € 69,00

Cuvée Rot
Pinot noir & St. Laurent
Salwey, Oberrottweil
€ 4,40 € 8,80 € 33,00

Rosé wine from Baden

Ihringer Winklerberg
Pinot noir rosé wine Kabinett dry,
Stigler, Ihringen
€ 4,60 € 9,20 € 35,00



Welcome to our Brasserie!

Dear Guest,

We are delighted, to welcome you here today.

We offer you a light cuisine, rich of regional and seasonal products.

Enjoy our simple and traditional dishes, our colourful salad buffet, fresh "Fine de Claire" oysters, grilled prawns or fillet of beef. At the preparation of food, it is important to us to keep the natural, original taste of the product.

Please ask our service for recommendations

Bon appetit

Daniel Stütz
Head chef

Bianca Jäsch
Restaurant manager & Sommeliere