

Restaurant Le Chasseur

All our dishes are prepared from raw ingredients!

Starters / Salad

Green salad 4.50€

Frisée aux lardons 7.50€
Frisée Salad , tomato, egg, lardons

Plate of raw vegetable 11.00€
Seasonal

Crunchy goat cheese 14.00€
Goat cheese in filo pastry on salad with toasted seeds

Mixed Salad 13.00€
Gruyère cheese, cervelat, egg, tomato, cornichons, onions

Bone marrow 11.50G

Snails (6 ou 12) 8.00€
From Farm Meyer d'Ebersheim 16.00€

César Salad 15.50€
Fried chicken, parmesan, Caesar dressing

Specialities

Tête de veau 19.50€
Calf's head, vinaigrette, gribiche sauce, raw vegetables

Jarret à la bière 21.00€
Grilled pork shank with beer

Prima Rosbif 18.50€
Horse roast beef

Choucroute 22.00€

Bibeleskaes 14.50€
Whipped cottage cheese, onions and new potatoes. Possibility of supplement Black Forest ham or Munster cheese +1.50€

Cordon bleu 19.50€
Pork Cordon bleu with Munster and black forest ham

Onglet de veau 22.50€
Veal hanger steak with Cream sauce

Entrecôte 23.50€

Simmental
Simmental ribeye with Maitre d'hotel butter or peppercorn sauce

Kid's Menu 7.80€

Menu

Knackwurst, fries + 2 scoops of homeade ice cream

Open every day for lunch and dinner

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Tartes flambées

Traditionnelle 10.00€

Cream, oignons, lardons (cubed bacon)

Gratinée 11.00€

Cream, oignons, lardons (cubed bacon), gruyère cheese

Champignons 11.00€

Cream, oignons, lardons (cubed bacon) mushrooms

Champi gratinés 12.00€

Cream, oignons, lardons (cubed bacon), mushrooms, gruyère cheese

Munster 11.50€

Cream, oignons, lardons (cubed bacon), Munster cheese

Ciboulette 10.50€

Cream, oignons, lardons (cubed bacon), garlic and chives

Desserts

Crème brulée 7.80€

Flavor of the moment

Coupe Citronnée 7.00€

Lemon sorbet drizzled with homemade limoncello

Liégeois 7.00€

Coffee or chocolat

Dame blanche 7.00€

Kougelhoppf glacé 8.20€

Meringue glacée 7.80€

Nougat glacé 7.80€

Homemade pie 6.00€

of the moment

Brownie noix de 8.50€

pécan

Walnut and peanut praline, vanilla ice cream

Homemade Sorbet or Homemade Ice Cream

1 scoop 2.00€ 2 scoops 3.90€ 3 scoops 5.80€

Our Flavours : Strawberry, raspberry, chocolate, coffee, lemon, vanilla, cottage cheese
Ask for the perfumes of the moment!

Homemade whipped cream €0.50

Irish coffee

4cl Whisky Jameson

8.50€

Piwish coffee

12cl Whisky Jameson

19.50€

or any other variations :): Raspberry, Bailey's, Rum, ...

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