

Half Board Menu



Starters

Pumpkin velouté with chestnut flakes,
"BlackForest" bacon chips and its espuma

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Smoked salmon and celery remoulade,
red beet coulis



Mains courses

Cod back in hazelnut gratin,
variation around the parsnip of our region

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Duck breast from Doriath farm, rubbed with peppers,
multicolored forgotten vegetables

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Charolais beef tartar cut with a knife,
large fries and salad mesclun



Desserts

Brown sugar cream, honey madeleine and ginger

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Kougelhopf iced with Marc de Gewurztraminer - (Watered above €2)

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Cheeses from René Tourette's

