

Soups & Starters

Vegetable cream soup of season	8,50 €
Pot-au-feu with foie gras and cabbage	14,80 €
Snails (6 or 12 pieces)	9,60 € or 18,50 €
Toast with mushrooms	12,50 €
Tatin with foie gras, pears and quinces	14,00 €

Cold dishes

	Entrée	Plat
Salad with Crottin de Chavignol goat cheese	14,50 €	19,50 €
Salad with smoked duckling breast de la Klaus	13,50 €	18,50 €
Shrimps salad with ginger	14,50 €	19,50 €
Salad with quail breast and dried fruit	17,50 €	23,50 €
Avocado with brown shrimps, cocktail sauce	17,50 €	23,50 €
Salad with smoked salmon and potato galettes with herbs	14,50 €	
« Feiertagszalat » (main dish: served with fried potatoes)	13,50 €	18,50 €
Beef carpaccio, french fries and salad		18,50 €

Regional specialties

Beef tatar, homemade french fries	21,50 €
Judd mat Gaardebounen	19,50 €
Calf's head luxemburgish style	20,50 €
Vol-au-vent with chicken stuffing, fries and salad	18,50 €
Castle plate with raw vegetables, served with fried potatoes	21,50 €
(Raw and cooked ham, Bio-Salami, terrine homemade style, raw vegetables)	

The fish

Mixed deep-fried fish of the Mosel	22,00 €
Roasted monkfish and scallops with orange perfume and ginger	25,50 €
Trout with Riesling	22,50 €
Pike with savoury herbs (order on request, min. 2 pers.)	27,50 € p.p.
Larded pike-perch medallions, sauerkraut and horseradish sauce	19,50 €
Bass fillet in hazelnut crust with mashed jerusalem artichokes	27,50 €

The meat « Naturfleisch » ()*

Beef Burgundian style «Naturfleisch *»	26,50 €
Braised beef roll «Naturfleisch» with mashed potatoes	19,20 €
Wäinzoossiss «Naturfleisch» with mustard sauce	16,50 €
Beef fillet Black Angus	42,50 €
Beef entrecôte Black Angus	34,00 €

Choice of sauces: bearnaise sauce, pepper sauce, parsley butter, shallot sauce

(*) The meats « Naturfleisch » originate from the following bovine races: Highland, Longhorn, Aubrac or Galloway. These bovines are grown and kept outdoors, out of respect for our animals and the environment.
Their meat is outstanding.

The meat classics

Fondue wine grower's style with red wine	24,50 €
(refined and digestible fondue: fine slices of beef dunked in red wine with Provencal herbs, selection of sauces, fries and salad)	
Veal medallions Strasbourgeoise style	34,50 €
Duckling breast de la Klaus with figs	33,00 €
Lamb in cocotte with turnips	21,50 €
Roasted pheasant breast with quinces and chanterelles	35,00 €
Pork in cocotte with celery	19,50 €
Sirloin steak	26,50 €
Beef fillet	32,50 €

Choice of sauces for the beef: garlic butter, béarnaise sauce, shallot, pepper sauce

Vegetarian dish

Spinach and ricotta pancake gratin	18,50 €
------------------------------------	---------

Kids' dishes

Spaghetti Bolognaise	11,50 €
Bread-crumbed veal escalope, fries	11,50 €
Vol-au-vent with chicken stuffing, fries	12,50 €

Cheese chariot

Assortment of 4 different tastes	8,00 €
To choose	15,00 €

The desserts

Sorbet colonel	6,50 €
Pie of the day	4,50 €
Iced coffee	8,50 €
Dame blanche	8,50 €
Coupe Brazilian style	8,50 €
Coupe maison with red fruits (Raspberry and passionfruit sorbet, vanilla ice-cream, fresh red fruits, coulis, whipped cream)	8,50 €
Crème brûlée	8,00 €
Chocolate mousse	7,50 €
Citrus fruit gratin	6,50 €
Iced nougat with red fruit coulis	7,50 €
Big assortment of homemade ice-cream and sorbet	2,50 € per scoop