

Auberge du Cheval Blanc

Starters

• ***Cold Starters***

Assortment of salads with smoked salmon and goose liver	15.00 €
Homemade porkhead terrine, spicy mayonnaise and salad	8.00 €
Chopped salmon tartar, horseradish sauce	13.00 €
Duck liver pâté, Port jelly and mashed dried fruits	17.00 €

• ***Warm Starters***

Burgundy snails Alsatian style (cooked in white wine and herbs)	11.00 €
Frog legs sautéed with herbs	13.00 €

Fish

Sander served on sauerkraut, some bacon and steamed potatoes	18.00 €
Roasted sea bass filet, crustaceans and mussels sauce, small vegetables	17.00 €
Assortment of fishes stewed in a creamy sauce, fresh tagliatelle noodles	16.00 €
Monkfish "à l'américaine", creamy risotto with mushrooms	19.00 €

Meat

Guinea fowl breast with ratte potatoes and seasonal vegetables	16.00 €
Grilled Sirloin steak, herbs butter, French fries	18.00 €
Veal butcher's best piece with shallots and some vegetables	15.50 €
Duck breast, vegetable mousse and corn pancake	16.00 €
Veal scallop "Cordon bleu" style, mushrooms and tagliatelles	15.00 €
Beef fillet in Pinot noir wine sauce, sautéed mushrooms	20.00 €
Veal kidney old fashioned style, mashed potatoes	16.50 €

Assortment of Cheese 5.80 €

Desserts

Streussel served with apples, vanilla ice-cream	6.50 €
Assortment of sherbets	6.00 €
Glazed Custard with beamberry brandy, seasonal fruit salad	7.50 €
Mellow chocolate sponge cake, pistachio ice cream	7.50 €
Traditional cake made of ice-cream and meringue in layers	6.40 €
Toasted brioche with cacao sherbet	6.50 €
Chocolate profiteroles	6.50 €
Dessert of the day	4.60 €

Taxes & service included

Our meat comes either from the Netherlands, France or Ireland
For a better enjoyment of your meal, this is a non smoking restaurant

Our Menus

Daily Menu at 13.00 €

Served during the week at lunch time only.

Tradition Menu at 23.00 €

Beef stock with bone marrow dumplings

or

Pork Knuckle in terrine



Vervain coarse sherbet (granité)



Butcher's best piece of veal, grated potatoes, vegetable mousse

or

Roasted sea bass filet, crustaceans and mussels sauce, small vegetables

or

Guinea fowl breast with small 'ratte' potatoes and seasonal vegetables



Assortment of sherbets

or

Streussel served with apples, vanilla ice-cream

or

Dessert of the day

Menu Cheval Blanc at 28.00 €

Six Burgundy snails Alsatian style (cooked in white wine and herbs)

or

Chopped salmon tartar, horseradish sauce



Vervain coarse sherbet (granité)



Monkfish medallion "à l'américaine", creamy risotto with mushrooms

or

Roasted duck breast, apple and corn pancake

or

Grilled Sirloin steak, herbs and garlic butter, French fries



Assortment of sherbets

or

Glazed Custard with beamberry brandy

or

Mellow chocolate sponge cake, pistachio ice cream

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