

Hôtel Restaurant du Faudé ééé 68650 Lapoutroie
Le Faudé Gourmet Set Menus
July 2007

Word of Mouth Menu - € 31

*comprising a first course, a sorbet, a main course and a dessert
based on market fresh produce and the inspiration of
Thierry, José and their team*

Harmony Menu

€ 40

*Halibut fillet, tamarind dressing
a brochette of noodles*

Sorbet to refresh the palate

*Grenadin of veal with elderflower
and its ravioli with garden herbs*

Tome du Brézouard savoury

Dish of flower-scented sorbets

Symphony Menu

€ 53

*Foie gras "au torchon" and
and a love apple*

*Bite size scallops
agrodulce sauce, baby sweetcorn
caramelised in a crust of salted popcorn*

Sorbet to refresh the palate

*Medallion of venison on a bed of polenta
with grapes and a sweet chutney
of red onions*

Munster Cheese

Variations on a chocolate theme

Gastronomic Menu - € 72

*For the entire table, we offer you a special 8-course menu
based on seasonal produce and the inspiration of Thierry, José and their team*

Menu for our little gourmets - € 9

Plate of crudités or soup

*Plain escalope or escalope in a cream sauce, grilled entrecote,
sausage or fish fillet*

*Chips, mashed potato or vegetables
Ice cream or homemade tart*

Hôtel Restaurant du Faudé ééé 68650 Lapoutroie

Le Faudé Gourmet Menu

July 2007

FIRST COURSE

- Foie gras "au torchon" and a love apple - € 23*
- Millefeuille of scallops, mushroom cappuccino - € 23*
- Brochette of crayfish and pineapple, with a mango cloud - € 22*
- Grilled quail, walnut sauce, vanilla-scented pear - € 21*
- Val d'Orbey snails in pastry with a garlic emulsion - € 21*
- Carpaccio of smoked duck breast - € 21*
- Tiger prawn sushi, passionfruit and pomegranate dressing - € 22*

FISH

- Strips of fresh cod fillet, pissaladière dressing, grilled baby artichoke hearts - € 23*
- Lobster ragout with penne and seasonal baby vegetables - € 25*
- Flash-fried langoustine tails, pyramid of fried fresh pasta, aubergine puree, Rockefeller sauce - € 25*
- Fillets of John Dory, vegetable tempura, choron reduction - € 24*
- Grilled turbot, satay sauce, sautéed vegetable tagliatelli on prawn crackers - € 25*

MEAT

- Haunch of venison, bitter cherry and juniper sauce and liquorice-scented mash - € 23*
- Beef tournedos with the flavours of the rising sun, risotto and baby vegetables - € 24*
- Fillet of lamb with basil with straw potatoes and stuffed aubergines - € 24*
- Pigeon breast sprinkled with spices and roast figs - € 23*
- Brochette of veal sweetbreads with morels and crisp green vegetables - € 24*

(Our beef comes from France and Germany)

CHEESES

- Cheese platter - € 11*
- Goat's cheese savoury - € 9*
- Feuillantine of Munster - € 10*
- Munster or Brie - € 9*

Our local cheeses are from:

Munster, Maison DODIN

Tome, LA FERME CLAUDEPIERRE

Goat's cheese, CHEVRERIE DES EMBETSCHES and CHEVRERIE DU BAMBOIS

Fromage blanc, Mr and Mrs LOING's FARM

DESSERTS

Please order at the beginning of the meal

- Squidgy chocolate cake with Belle Hélène pear revisited - € 10*
- New wave fruit salad - € 10*
- Millefeuille with spiced caramel, melon, creamed Port-wine sauce - € 10*
- Destructuring coffee - € 10*
- Iced mint parfait - € 10*

*We design and garnish all our dishes ourselves
VAT and Service included – Drinks not included*