

## Hôtel Restaurant du Faudé

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# From 7th April on

Tuesday Evening

Wednesday Lunch and Evening

## My Father's Cooking

### Our Catering Packages

Choose among the following dishes  
of the menu

- **1 Main Course** 15 €  
(Starter, meat or fish)
- **1 Starter + 1 Main Course** 22 €  
(Meat or fish)
- **1 Starter + 1 Main Course + 1 Dessert** 30 €  
(Starter, meat or fish, dessert or cheese)

Excluding Drinks.

*Le Faudé Terroir and le Faudé Gourmet  
will be closed on Tuesday lunch time.*

*Opening dates of Faudé Terroir  
Tuesday evenings, Wednesday lunches and Wednesday  
evenings*

*For Faudé Gourmet on request.*

*Please contact us.*



# Menu

## Starters

ALSACE-STYLE SNAILS (DOZEN)

FOIE GRAS SLICE WITH TOASTS

RABBIT DODINE

*(Boned rabbit, rolled, stuffed, served cold in gelatine)*

COUNTRY STYLE SALAD

ONION TART

## Fish

TROUT « MEUNIÈRE » OR « AU BLEU »

TROUT WITH ALMONDS OR RIESLING WINE SAUCE

ALSACE-STYLE PIKE PERCH

*(sauerkraut with cream and smoked salmon, white butter)*

FISHERMAN'S PLATE



# Menu

## Meat

MAITRE D'HOTEL ENTRECOTE STEAK,  
FRENCH FRIES, SALAD

VEAL KIDNEYS WITH MUSTARD SAUCE AND SPÄTZLE

TRADITIONAL-STYLE CALF'S HEAD,  
STEAMED POTATOES

VEAL CORDON BLEU, FRENCH FRIES, SALAD

„COQ AU VIN“ (RIESLING), SPÄTZLE

SAUERKRAUT WITH COOKED MEATS AND POTATOES

VENISON STEW, BILBERRY JAM, SPÄTZLE

*In season of Hunting from 15th May until 1st February*

## Desserts

HOME MADE ICED VACHERIN *(Vacherin glacé)*

CUP OF ICE-CREAM OR SORBET

HOME MADE CHOCOLATE MOUSSE

PLATE OF CHEESE

*(Muenster cheese, goat's cheese, tome)*

