

Hôtel Restaurant du Faudé é é é

68650 Lapoutroie

Faudé Country cuisine

July 2009

Régional Menu

~~22.- €~~ 19,40 - € *

COUNTRY STYLE SALAD
OR
ONION PIE

SAUERKROUT
OR

COQ AU VIN (RIESLING)
OR
STEW OF GAME

TART OF THE DAY
OR
ICE CREAM

Welch Menu

29.- €

PLATE OF DJALAÏE
OR
**LITTLE TROUTS IN SALAD WITH
A BACON CREAM SAUCE**
(Assiette de Djalaïe ou salade de truitelles)

**SPIT OF HAUNCH OF VENISON IN THE
MORELLO CHERRY**
(In season of Hunting from 15th May until 1st February)
OR

**STEAKLET OF DUCK WITH
BILBERRIES**
OR

MAQUËY AND GREEN SALAD
(Dish typically Welch)

HOME MADE ICED VACHERIN
(Vacherin glacé)

MENU FOR OUR YOUNG VISITORS ~~9,00 €~~ 7,95 - € *

(under 10 years)

ASSORTED SALAD OR SOUP

**ESCALOPE PLAIN OR CREAM SAUCE OR GRILLED ENTRECOTE STEAK
OR SAUSAGE OR BURNED (BLOWN) OUT FISH
CHIPS, MASHED POTATOES, PASTA OR VEGETABLES
HOME MADE ICE CREAM**

STARTERS

LITTLE TROUTS IN SALAD WITH BACON CREAM SAUCE 16, 00 €

FAUDE PLATTE WITH A DISH OF ASSORTED SALADS 17, 00 €

DISH OF ASSORTED SALADS 12, 00 €

ALSACIAN SNAILS- 12 PCS 15, 00 € - ½ 6 PCS 8, 00 €

FOIE GRAS WITH TOASTS 17, 00 €

RABBIT IN JELLY SERVED WITH AN ASSORTED SALADS ~~16,00 €~~ 14, 10 € *

FISH OF THE VALLEY

TROUT MEUNIERE OR AU BLEU 15,00 €

TROUT WITH ALMONDS OR RIESLING WINE SAUCE 16, 00 €

SALMON SLAB WITH SORREL, PASTES ~~15,00 €~~ 13, 25 € *

**NET OF BURNED (Blown) OUT PIKEPERCH, SAUERKRAUT TO
THE SMOKED SALMON, THE WHITE BUTTER 16, 00 €**

MEAT

MAITRE D'HOTEL ENTRECOTE STEAK 17, 00 €

BEEF RIB IN BEARNAISE SAUCE (2 pers) 46, 00 €

CALF'S HEAD IN SAUCE GRIBICHE 16, 00 €

VEAL KIDNEYS WITH MUSTARD SAUCE AND SPAËTZLE ~~17, 00 €~~ 15, 00 € *

VEAL CORDON BLEU 18, 00 €

Potatoes, vegetables, green salad (in the demand) are served with our meat dishes

ALSACE GAME MEAT

STEW OF GAME ACCORDING TO SEASON WITH SPAËTZLE 15, 00 €

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

CHEESE

PLATE OF CHEESE 8, 50 €

MUNSTER CHEESE IN PUFF PASTRY 8, 50 €

POTATOES WITH TOME CHEESE 8, 50 €

(Walchiflette)

DESSERTS

HOME MADE ICED VACHERIN ~~7,00 €~~ 6,17 € *

(Vacherin glacé)

FRUIT TART ACCORDING TO SEASON OR CHEESE CAKE 6, 50 €

CUP OF ICE CREAM, HOT CHOCOLATE AND CREAM 6, 00 €

PEARS WITH VANILLA ICE CREAM, HOT CHOCOLATE AND CREAM 7, 50 €

(Poire Belle Hélène)

HOME MADE CHOCOLATE MOUSSE 5, 00 €

All dishes are made by our care

Taxes on included services – Drinks not included

** The prices in green were lowered (dimmed) according to the request of the UMIH (Union of the professions and the industries of the hotel business) by the government because of the decline of the VAT in 5,5%*