

~ Alsatian starters ~

Mix of raw vegetables salad	17 €
Alsatian snails in shells (20 minutes wait)	
½ dozen	17 €
A Dozen	30 €
Onion pie with green salad (cooking time 15 minutes)	17 €
Alsatian marinated trout from Orbey Valley, cucumbers and fresh herbs oil	21 €
Game meat terrine, pickles	19 €
Goose Foie Gras Terrine with "Berawecka" dried fruits	28 €

Olivier Nasti goose foie gras is available to take away (200 grs / 42 Euros - 300 grs / 58 Euros)

~ Fish ~

Guidat Trout from the valley	31 €
Fish sauerkraut	33 €

~ Meat ~

"Chambard" signature Sauerkraut served on its plate (9 meats) shredded fermented cabbage finely, sausages, pork bacon, pork meat, liver dumplings and steamed potatoes	32 €
The alsatian "Beackaoffa" - 3 roasted meats stewed with white wine - green salad For two people minimum - Order at least 48 hours in advance	29 € / pers.
"Boeuf gros sel" - boiled beef with salt on top, horseradish sauce raw vegetables and sauteed potatoes	25 €
Veal kidneys with mustard sauce, homemade spätzlés	26 €
Grilled calf's head (rolled) mashed potatoes, nutmeg and mustard sauce	26 €
Lewerknepples (liver dumplings) with sauteed potatoes shallots sauce and green salad	27 €
Hereford entrecote steak, green pepper sauce sauteed potatoes and green salad	300 g 38 € 350 g 41 €

[blue : bleu rare : saignant medium : à point well done : bien cuit]

Side dishes at 5.50 €: Vegetables / Noodles / Sauteed potatoes / Green salad / French fries

Payments accepted: Cash (except 500€ bills), Credit cards (No American express)

Taxes and service included

Le Menu du Terroir 34€

Onion pie (15 minutes wait)

Or

Game meat terrine and pickles

« Chambard » signature Sauerkraut (5 sides)

Or

Guidat Trout from Orbey, Matelote sauce

Iced Kougelhopf cake flavoured with
"Marc de Gewurztraminer"

Le Menu Stub 29€

Grilled calf's head

Vanilla and red berries iced vacherin

Kids Menu 20€

For children under 12 years

Guinea fowl breast with cream sauce, mushrooms
and noodles

Or

Trout fillet with vegetables

Ice cream (2 scoops)

~ Cheese ~

Farmhouse Munster from the Valley	9.50 €
Assorted cheese plate	10.50 €
Munster flambé with "Marc de Gewurztraminer"	17 €

~ Dessert ~

Homemade ice cream (one scoop) <ul style="list-style-type: none">- Bourbon Vanilla and caramelized hazelnuts- Caribbean Islands Chocolate and cookies	9 €
Bourbon vanilla homemade Chantilly	3.50 €
Homemade sorbets (one scoop) <ul style="list-style-type: none">- Fresh Red berries- Fresh Exotic fruits	7 €
Iced Kougelhopf with "Marc de Gewurztraminer"	15 €
Lemon sorbet topped with "Marc de Gewurztraminer" or Vodka	14 €
Warm chocolate cake and Bourbon vanilla ice cream (10 min wait)	15 €
Daily fruit pie	13 €