

~ Alsatian starters ~

Mix of raw vegetables salad	19 €
Alsatian snails in shells (20 minutes wait)	
½ dozen	18 €
A Dozen	32 €
Onion pie with green salad (cooking time 15 minutes)	20 €
Alsatian marinated trout from Orbey Valley, cucumbers and fresh herbs oil	25 €
Game meat terrine, pickles	23 €
Goose Foie Gras Terrine with "Berawecka" dried fruits	33 €

Olivier Nasti goose foie gras is available to take away (200 grs/ 52 Euros - 300 grs/ 78 Euros)

~ Fish ~

Guidat Trout from the valley	35 €
Fish sauerkraut	39 €

~ Meat ~

"Chambard" signature Sauerkraut served on its plate (9 meats) shredded fermented cabbage finely, sausages, pork bacon, pork meat, liver dumplings and steamed potatoes	38 €
The alsatian "Beackaoffa" – 3 roasted meats stewed with white wine - green salad For two people minimum - Order at least 48 hours in advance	35 € / pers.
"Boeuf gros sel" - boiled beef with salt on top, horseradish sauce raw vegetables and sauteed potatoes	29 €
Veal kidneys with mustard sauce, homemade spätzlés	31 €
Grilled calf's head (rolled) steamed potatoes, nutmeg and mustard sauce	29 €
Lewerknepfles (liver dumplings) with sauteed potatoes shallots sauce and green salad	29 €
Hereford entrecote steak, green pepper sauce sauteed potatoes and green salad	300 g 41 € 350 g 47 €

[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 37€

Onion pie (15 minutes wait)

Or

Game meat terrine and pickles

« Chambard » signature Sauerkraut (5 sides)

Or

Lake fish mousseline with crayfish sauce

Iced Kougelhopf cake flavoured with

“Marc de Gewurztraminer”

Kids Menu 23€

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 11.50 €

Assorted cheese plate 14 €

Munster flambé with “Marc de Gewurztraminer” 21 €

~ Dessert ~

Homemade ice cream (one scoop) 9.50 €

- Bourbon Vanilla and caramelized hazelnuts
- Caribbean Islands Chocolate and cookies

Bourbon vanilla homemade Chantilly 3.80 €

Homemade sorbets (one scoop) 7.50 €

- Fresh Red fruits
- Fresh Exotic fruits

Iced Kougelhopf with “Marc de Gewurztraminer” 19 €

Lemon sorbet topped with “Marc de Gewurztraminer” 19 €

Warm chocolate cake and Bourbon vanilla ice cream (10 min wait) 17 €

Daily fruit pie 15 €