

Flammekueche

Flamed Alsatian Tart (*only in the evening*) 7.50€ / with "munster cheese" 9.50€
quark cheese, onions, bacon

Starters

Alsatian snails	x6 7.00€ / x12 12.00€
Raw vegetables V	7.00€
Warm goat cheese Salad	12.50€
Smoked salmon in our "smoking room"	14.50€
Scallops, pumpkin coulis, dried orange powder, sticks of « foie gras »	17.50€
Hen's egg 5'20" « creation » V	19.00€
Terrine of duck Foie Gras with Crémant d'Alsace / homemade Ph. Schneider recipe	19.00€
Tartar and venison carpaccio	21.00€

Net price and VAT included

Soup

Pumpkin "velouté" V	8.00€
Fish soup, "rouille" and garlic croutons	13.00€

Burger

Vegetarian burger V	15.90€
vegetable steak, onions confit, tomatoes, salad, french fries	
Beef burger "Tivoli" with homemade duck "Foie Gras"	15.90€
beef, onions confit, tomatoes, salat, bacon, french fries	

Fish

Fish of the moment, garnish with the seasonal products	29.00€
<i>(salmon ; arctic char ; turbot ; tuna ; burbot ; sea bream ; zander ; atlantic cod... etc)</i>	

Special of the day every lunch from Monday to Friday (excluding public holidays)

Starter + Main course + Dessert 16.90€

Starter + Main course **or** Main course + Dessert 13.80€

Please notify us in case of allergy or food intolerance.

CUISINE « MADE IN TIVOLI »

GUIDE MICHELIN



Cereals

V Risotto with cultivated mushrooms 14.50€

Meats

Doe stew 19.00€
"grand mother" garnish and spätzle

Venison mignon with two sauces 38.50€
red cabbage, celery "raviole", homemade spätzle

"Bouchée à la Reine" 19.00€
veal, sweetbread, chicken, mushrooms, tagliatelle

Veal kidneys 16.90€
mustard sauce, homemade spätzle

Sirloin "Slaney Valley" Irland 16.90€
crushed black pepper, french fries

Beef tartar handcutted 27.00€
french fries

Alsatian sauerkraut 16.90€
potatoes, Pork ribs, "Vienerla", "Montbéliard", knuckle of pork, smoked bacon and salt pork

Open from Monday to Friday for lunch and dinner

Our hotel does not accept cheque

Cheeses

Selection of four matured cheese of our regions	12.00€
Farmer Munster (cheese from Alsace)	6.00€

Desserts

Raspberry sorbet drizzled with "Miclo" raspberry brandy from "Miclo" distillery	9.50€
Ice cream or « homemade » sorbet	the scoop / 3.00€
Apple pie and vanilla ice cream	9.00€
Panna cotta champagne jelly and red berries	11.00€
Chocolate fondant « Elysée » vanilla ice cream	13.00€
"Crème brûlée" with orange	10.00€
Mont-blanc with sweetened chestnuts, meringue	12.00€

Our dishes can change based on deliveries.

V Dishes for vegetarians