

## Kid's Menu

(up to 12 years old)



Veal-chicken with creamy mushrooms sauce  
or Chopped steak or Grilled sausage with  
French Fries or Spätzle or Vegetables



Ice cream surprise

9.5 €

## *Our Suggestions on boards*



## Informations

### **! Take away !**

Warm ready to eat or to warm later at home :-)

Better to order before

## Our News

Website



[www.ladiligence.fr](http://www.ladiligence.fr)

Facebook page



Winstub La Diligence

Instagram



La Diligence F.Morand

## Our Starters



Snails gratinated with Munster cheese cream (Escargots Munster)	6 snails	11.-€
	12 snails	22.-€
Snails with garlic butter (Escargots Ail)	6 snails	10.-€
	12 snails	20.-€
Onion Soup with cheese and croutons  (Soupe à l'oignon)		12.-€
Homemade meat and liver pâté and Cumberland sauce (Terrine gibier)		18.-€
Chicory salad with walnuts, Roquefort cheese   (Salade endives, roquefort)		16.-€
Raw vegetables (carrot, celery waldorf, beetroot, white cabbage with bacon)  (Crudités)		15.-€
Gratinated goat cheese with blond grapes marinated in V9 honey on slice of bread, Green salad   (Tartine de chèvres chauds sur salade)		16.-€
Sausage and emmental cheese salad Alsatian style  (Salade vigneronne)		17.-€
Salad with hard-boiled egg, bacon, garlic croutons (Salade mâche paysanne)		16.-€
Warm crispy Munster on a green salad  (Croustillant Munster)		18.-€
Homemade smoked salmon trout, horseradish cream (Truite saumonée fumée)		20.-€
Homemade duck liver, vieux porto jelly  (Foie gras de canard)		33.-€
	Small portion	16.5€

Starter served on large plate available +4.-€

## Our Fish and Vegetarian Dishes



Roasted salmon trout served on sauerkraut, white wine cream sauce boiled potatoes (Truite rôtie saumonée sur choucroute)		32.-€
Gambas flambeed with cognac, curry sauce, Rice (Gambas, sauce au curry)		32.-€
Slice of roasted-oven-celeriac, Café de Paris sauce, Potato gratin		22.- €
(Tranche de celeri rave rôtie au four, gratin de pommes de terre)		
Forest mushrooms & ricotta lasagne, Green salad  (Lasagnes aux champignons)		22.-€
Herbed quark cheese with garlic, two kind of Munster cheese		16.-€
Boiled potatoes (Bibalakas aux deux tranches de Munster)		

All the meat are homemade with fresh products and prepared at the order, Thank you for your patience :-)

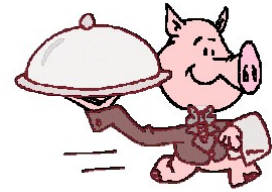


Vegetarian



Possibility without gluten, to be precised at the order  
You want to share a course, additionnary plate +4.-€

# Our Specialities



Roasted sliced liver with red wine sauce, Spätzle	(Surlawerla, spätzle)	28.-€
Calf's kidneys with creamy mustard sauce, Potato gratin		28.-€
(Rognons de veau, gratin de pommes de terre)		
Calf's head with vinaigrette sauce, Green salad, Boiled potatoes		28.-€
(Tête de veau)		
Grilled marrow bone and its XXL French fry	(Os à moëlle) (waiting 30')	16.-€
Tripe cooked with Alsace cider, Boiled potatoes	(Cocotte de tripes)	26.-€

# Our Meal



Vol-au-vent (veal&chicken, creamy mushrooms sauce) with homemade spätzle		28.-€
(Bouchée à la reine, spätzle)		
Sauerkraut with meat and boiled potatoes	(Choucroute garnie)	31.-€
Veal Cordon Bleu with Munster cheese, French fries, Green salad		32.- €
(Cordon bleu de veau au Munster)	Mushrooms creamy sauce	+5.-€
Roasted pork knuckle with sauerkraut, boiled potatoes		28.-€
(Jambonneau sur choucroute)		
Roasted guinea fowl, mushrooms creamy sauce, Spätzle, Vegetables		29.- €
(Suprême de pintade, sauce crème champignons, spätzle, légumes)		
Alsace melted cheese in a box, Boiled Potatoes		19.- €
(Boite de fromage d'Alsace fondu)	Board of dried meats	+6.-€
Grilled sirloin with Pinot Noir sauce or Café de Paris sauce		31.-€
Vegetables, French fries (Faux filet de bœuf, sauce au Pinot Noir ou Café de Paris)		
CheeseBurger, French fries	(with Angus beef meat & Alsace tomme cheese)	24.-€

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Vegetarian

(Only our French fries are not home made)




Possibility without gluten, to be precised at the order

You want to share a course, additionnary plate +4.-€

Nos viandes grilles sans sauce sont sans gluten, Signaler à la commande

# Our express homemade plates after kitchen's closing



Homemade duck liver  (Foie gras de canard)	33.-€
Homemade meat and liver paté, mixed raw vegetables (Terrine maison, crudités)	22.-€
Mixed raw vegetables (carrot, celery waldorf, beetroot, white cabbage with bacon) (Crudités de saison)	15.-€
Daily quiche with green salad (Quiche maison) (waiting 20')	17.-€

## Flammekueche

Tuesday to Friday from 6.45 pm to 10pm

Saturday all day long from 11.45 am

### *Cottage cheese galette with onion and bacon*



Traditionnal (Nature)	11.-€
with Emmental cheese (Gratinée)	13.-€
with Mushrooms (Champignons)	13.-€
with Munster cheese (Munster)	14.-€
with Goat cheese (Chèvre) 	14.-€
with homemade smoked salmon trout (truite saumonée fumée)	14.-€

<u>Dessert :</u> Cottage cheese galette with apple, cinnamon flambeed with Calvados (Pommes Cannelle)	14.-€
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Kitchen order until 1.30pm for lunch and for the diner from 6.45 to 9.30pm



Vegetarian \* to precise to order



Without gluten, to precise to order