

TODAY, MONDAY, FEBRUARY 6 AT RENGER-PATZSCH

Celery soup with croutons	6.50
Our seasonal salad with turnips, nuts and seeds	8.-
Marinated goat cheese with orange & quince compote and mâche	9.50
Oxtail ragout with broad noodles	10.-
Potato risotto with pan-fried sea bass	11.-

\*

Alsatian sauerkraut with pork shoulder, pork knuckle, salt pork and smoked sausage	16.-
Pan-fried mushrooms in cream with cheese dumplings and a side of vegetables	15.50
Venison ragout in red wine sauce with bacon plums, parsnips and mashed potatoes	18.-
Breast and leg of the free-range duck with Brussels sprouts petals and potato cakes	20.-
Leg of lamb with thyme-shallots, green beans and scalloped potatoes	21.-
Pike perch filet with fennel, spinach and sauté potatoes	18.-

\*

Quince sorbet	5.-
Crème brûlée	6.50
Chocolate tarte with grapes and crème caramel ice cream	8.-
Cheese plate	8.50

\*

ALSATIAN TARTE FLAMBÉE

Tarte flambée à la maison: bacon and onions	7.80
Tarte flambée gratinée: bacon, onions and Emmental cheese	8.80
Tarte flambée végétarienne: leeks, walnuts and Bleu d'Auvergne	9.-
Tarte au fromage de chèvre: onions, potatoes, goat cheese and caraway	9.-
Tarte flambée aux aubergines: eggplant, onions, rosemary, capers and feta	9.50
Tarte flambée paysanne: apples, onions and blood sausage	8.80
Tarte flambée aux citrouille: bacon, onions, pumpkin, pumpkin seeds & oil	9.50
Tarte flambée aux pommes: apples, cinnamon and sugar	9.-
Tarte flambée au Calvados: apples, Calvados, cinnamon and sugar	9.50

continued

## OUR MENU

Suckling pig terrine with cole slaw  
and honey-mustard-sauce

or

Cream cheese maultaschen  
with artichoke ragout

*0.1l Grauburgunder, Matthias Gaul, Pfalz*

\*\*

Chestnut risotto with roasted winter vegetables  
and red wine sauce

or

Rabbit two ways  
with lentils and spaetzle

*0.1l Lemberger, 'Maulbronner Eilfingerberg',  
Herzog von Württemberg*

\*\*

Iced semolina flummery  
with plums

\*\*

Menu 28.-  
*Menu with wine 36.-*