

MENU PLAISIR

47 EUROS

TERRINE OF SAUERKRAUT AND FOIE GRAS
GARNISHED WITH BOUQUETS OF SPRING HERBS

VELOUTE OF LEEKS WITH GINGER,
GAMBAS AND HAM OF ALSACE

FILLET OF DUCK, SAUCE OF GINGERBREAD SPICES AND HONEY

NEST COVERED WITH MERINGUE AND BASIL,
LIME DOME FROZEN

PARC HOTEL ALSACE

39 rue du Général de Gaulle 67710 Wangenbourg France
+33 (3) 88 87 31 72 contact@parchotel-alsace.com

MENU TENTATION

41 EUROS
OR 36 EUROS (WITHOUT CHEESE)
OR 30 EUROS (WITH 2 DISHES)

SCOTTISH SALMON GRAV/LAX, SWEET W/ASABI CONDIMENT
OR
DUCK FOIE GRAS WITH SPICES, CHUTNEY OF ONIONS (+ 3 EUR)
OR
THE SUGGESTION OF THE MOMENT

BLACK ANGUS BEEF PIECE, BUTTER MILLEFEUILLE
WITH GARLIC AND FEVE TONKA (+ 2 EUR)
OR
FISH OF THE DAY, EMULSION WITH LANGOUSTINE CREAM
OR
THE SUGGESTION OF THE MOMENT

AN ASSORTMENT OF THREE CHEESES

ORANGE BLOWN WITH GRAND MARNIER, ORANGE PEEL
OR
ICE CREAM KUGELHOPF IN MARC OF GEWURZTRAMINER, LIGHT EGG CUSTARD
OR
THE SUGGESTION OF THE MOMENT

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MENU DÉCOUVERTE - 24 EUROS



21 EUROS (WITHOUT DESSERT)

PUFF PASTRY OF MUSHROOMS WITH GREEN ANISE *T*

CHICKEN IN RIESLING, ALSATIAN BUTTER NOODLES *T*

DESSERT OF THE DAY

CHILDRENS MENU - 12 EUROS

À 8 EUROS (WITHOUT DESSERT)

VEGETABLE SOUP

DICED CHICKEN IN CREAM SAUCE WITH NOODLES *T*

MIXED FLAVOURED ICE CREAM

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LA CARTE

SAUERKRAUT TERRINE WITH FOIE GRAS, SPRING BOUQUET	17 EUR
SCOTTISH SALMON GRAV/LAX, SWEET WASABI CONDIMENT	17 EUR
HOT MUNSTER WITH CARAWAY ON HIS POTATOES	15 EUR
DUCK FOIE GRAS WITH SPICES, CHUTNEY OF ONIONS	19 EUR
VELOUTÉ OF LEEKS WITH GINGER, GAMBAS AND HAM OF ALSACE	21 EUR
RED MULLET COOKED A LA PLANCHÀ, MEAT JUICE AND VÉGETABLES RISOTTO	21 EUR
FISH OF THE DAY, EMULSION WITH LANGOUSTINES CREAM	21 EUR
CHICKEN IN RIESLING AND HIS BUTTER NOODLES	19 EUR
BLACK ANGUS BEEF PIECE, BUTTERMILLEFEUILLE WITH GARLIC AND FEVE TONKA	23 EUR
BREAST OF DUCK, SAUCE OF SPICED GINGERBREAD AND HONEY	23 EUR
ICE CREAM KOUGELHOPF WITH MARC OF GEWURZTRAMINER	9 EUR
ORANGE BLOWN WITH GRAND MARNIER, ORANGE PEEL	9 EUR
THE CREME BRULEE OF SEASON	8 EUR
SALTED BUTTER CARAMEL CAKE, CARAMEL ICE	9 EUR
NEST COVERD WITH MERINGUE AND BASIL, LIME DOME FROZEN	9 EUR

FOR A BETTER PREPARATION, WE RECOMMEND YOU TO ORDER YOUR DESSERT AT THE BEGINNING OF DINNER.

SOME MEALS MAY BE MODIFIED ACCORDING TO THE SEASON AND TO THE MARKET.

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