

# MENU PLAISIR

55 EUROS

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

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VELOUTE OF LEEKS WITH GINGER,  
GAMBAS AND HAM OF ALSACE

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FILLET OF DUCK, SAUCE OF GINGERBREAD SPICES AND HONEY

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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](mailto:contact@parchotel-alsace.com)

# MENU TENTATION

47 EUROS  
OR 42 EUROS ( WITHOUT CHEESE )  
OR 36 EUROS ( WITH STARTER - MAIN COURSE )  
OR 32 EUROS ( WITH MAIN COURSE - DESSERT )

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

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

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AN ASSORTMENT OF THREE CHEESES

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



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## MENU DÉCOUVERTE - 29 EUROS



26 EUROS ( WITHOUT DESSERT )

PUFF PASTRY OF MUSHROOMS WITH GREEN ANISE 

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CHICKEN IN RIESLING, ALSATIAN BUTTER NOODLES 

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DESSERT OF THE DAY

## CHILDRENS MENU - 13 EUROS

À 11 EUROS ( WITHOUT DESSERT )

VEGETABLE SOUP

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DICED CHICKEN IN CREAM SAUCE WITH NOODLES 

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MIXED FLAVOURED ICE CREAM



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# LA CARTE

SAUERKRAUT TERRINE WITH FOIE GRAS, SPRING BOUQUET	19 EUR
SCOTTISH SALMON GRAV/LAX, SWEET W/ASABI CONDIMENT	19 EUR
HOT MUNSTER WITH CARAWAY ON HIS POTATOES	17 EUR
DUCK FOIE GRAS WITH SPICES, CHUTNEY OF ONIONS	21 EUR
VELOUTÉ OF LEEKS WITH GINGER, GAMBAS AND HAM OF ALSACE	24 EUR
RED MULLET COOKED A LA PLANCHÀ, MEAT JUICE AND VEGETABLES RISOTTO	24 EUR
FISH OF THE DAY, EMULSION WITH LANGOUSTINES CREAM	24 EUR
CHICKEN IN RIESLING AND HIS BUTTER NOODLES	22 EUR
BLACK ANGUS BEEF PIECE, BUTTER WITH GARLIC AND FEVE TONKA	26 EUR
BREAST OF DUCK, SAUCE OF SPICED GINGERBREAD AND HONEY	26 EUR
ICE CREAM KOUGELHOPF WITH MARC OF GEWURZTRAMINER	10 EUR
ORANGE BLOWN WITH GRAND MARNIER, ORANGE PEEL	10 EUR
THE CREME BRULEE OF SEASON	9 EUR
SALTED BUTTER CARAMEL CAKE, CARAMEL ICE	10 EUR
NEST COVERD WITH MERINGUE AND BASIL, LIME DOME FROZEN	10 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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