

Menu PLAISIR

53 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

45 EUROS

or 40 EUROS (without cheese)

or 34 EUROS (starter + main course)

or 30 euros (main course + dessert)

Scottish salmon gravlax, sweet wasabi condiment

or

Duck foie gras with spices, chutney of onions (+ 3 EUROS)

or

The suggestion of the moment

Black angus beef piece, butter millefeuille

With garlic and feve tonka (+ 2 EUROS)

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 Kougelhopf in marc of gewurztraminer, light egg custard

or

The suggestion of the moment

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Menu Découverte - 27 euros

 24 euros (without dessert)

Puff pastry of mushrooms with green anise



Chicken in riesling, alsatian butter noodles



Dessert of the day

Childrens menu - 12 euros

à 10 euros (without dessert)

Vegetable soup

Diced chicken in cream sauce with noodles



Mixed flavoured ice cream

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LA CARTE

Sauerkraut Terrine with foie gras, spring bouquet	19 EUR
Scottish salmon gravlax, sweet wasabi 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	23 EUR
Red mullet cooked a la plancha, meat juice and vegetables risotto	23 EUR
Fish of the day, emulsion with langoustines cream	23 EUR
Chicken in riesling and his butter noodles	21 EUR
Black angus beef piece, buttermillefeuille with garlic and feve tonka	25 EUR
Breast of duck, sauce of spiced gingerbread and honey	25 EUR
Ice cream Kougelhoppf in marc of gewurztraminer, light egg custard	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 covered 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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