











STARTERS		Starter / Main course
	Duck foie gras	22
	Dried fruit chutney, warm brioche	
	Obrecht farm leeks in vinaigrette	15
	Young salad leaves and crayfish tails, egg parfait	
	Gourmet salad	23 / 28
	Iberian 5J ham, melon, pan-fried escalope of duck's liver	
	King Crab platter	23 / 28
	Avocado and pomelo	
	Flammekueche / Tarte flambée	
	Traditional	8
	Cheese topping	9
	Prawns	12
	Warm, slightly smoked eel	20
	Pork brawn crouton, mustard emulsion and curly lettuce	
	Crispy calf's head	18
	Gribiche condiment and lamb's lettuce salad	
SOUPS		
	Tomato gaspacho	17
	Smoked mozzarella di bufala, Cecina de Leon	
	Asian-spiced prawn broth	15
	Coriander, citronella, vermicelli	
PASTA AND CEREALS		
	Risotto with saffron from our region	24
	Grilled Mediterranean prawns, courgette and basil salad	
	Vegetarian	16
	Quinoa salad	16
	Vegetables, herbs and smoked tofu	
CHILDREN'S MENU (under age 12)		15
	Supreme of chicken	
	French fries	
	Ice creams and sorbets	

Dishes for a vegetarian diet



 The chef will be pleased to prepare a vegetarian dish made up of the vegetables accompanying the dishes on the menu.

FISH		
	Poached cod steak	25
	Citrus fruit, coconut milk and mild curry mousseline	
	Grilled fillet of scorpion fish	24
	Bouillabaisse sauce, saffron risotto, rouille crouton	
	Fillet of trout "from the Heimbach Springs"	26
	Cream of parsley and verbena, fondant potatoes and gourmet peas	
	Seared swordfish steak	27
	Quinoa with baby vegetables, lemon and basil condiment	
MEAT		
	Meat origin: France, Ireland, England	
	Tartare of Charolais beef	24
	French fries	
	Or Caesar style (seared on both sides)	
	Pan-fried sweetbreads	33
	Veal juices, peas, mashed potatoes and shiitake mushrooms	
	Genuine Vol-au-Vent	26
	Veal, chicken quenelles, sweetbreads, chicken, mushrooms, Tagliatelle	
	Herdshire ribeye steak	28
	French fries, seasonal vegetables and a light Béarnaise sauce	
	Rossini (extra 7€)	
	Organic pork belly from the Durr farm in Boofzheim, cooked for 48 hours	21
	French-style peas, thyme oil	
	Crispy tandoori chicken	19
	Mango rice, tzatziki sauce	
	Lamb burger with Oriental spices	22
	French fries	
	Preserved sauerkraut	
	from the Ades farm in Krautergersheim	25
	From Maison Herrscher: piglet's hock, black pudding	
	Smoked rack of piglet, knack, smoked Alsace sausage, salted pork cheeks	
THE DAY'S MENU		
	Lunchtimes only (not public holidays*)	Weekdays Weekend
	Starter – Main course – Dessert	31 36
	Starter – Main course or Main course - Dessert	25 30

 La Brasserie des Haras' iconic dishes

We do not accept cheques or restaurant vouchers

Net prices in Euros, service included

EXTRA SIDE DISHES		3,50
	Seasonal vegetables from the market	
	Mashed potatoes	
	French fries	
	Preserved sauerkraut	
CHEESE		
	Refined by Maison LORHO, "Meilleur Ouvrier de France" 2007	
	Platter of seasonal cheeses	12
DESSERTS		
	Choco-passion Gluten-free	12
	Chocolate flour-free biscuit with hazelnut pieces, passion-fruit cream, Pineapple and Mangaro chocolate, passion-fruit sorbet	
	Iced dessert	11
	Iced dome with fromage blanc, caramel and caramelised pecan nuts	
	Fresh fruit	
	Fruit dessert	11
	Soft almond biscuit, strawberry jelly, light vanilla mousse, seasonal fruit, raspberry sorbet	
	Paris-Brest	11
	Praline mousseline cream, feuillantine pastry	
	Vanilla ice cream	
	"Original" Baba	10
	Soaked in Don Papa Rum	
	"Gin & Tonic" dessert	12
	Soft biscuit flavoured with Hendrick's Gin, lemon panna cotta, Cucumber Brunoise and granita	
	Haras gourmet coffee	11
	Assorted petit-fours	
	Crème brûlée of the moment	8
	Seasonal tart	8
	Ice creams and sorbets	
	1 scoop / 2 scoops	3,50 / 7
	Ice creams: Vanilla, coffee, chocolate	
	Sorbets: Lemon, raspberry, strawberry, passion-fruit, mango	



APERITIFS

Kir Alsacien 12cl - Blackcurrant, Peach, Blackberry, Grapefruit	5,50
Kir Crémant 12cl	9
Kir Royal 12cl	12
Martini 6cl — Red, White, Rosé, Dry	7
Martini Ambrato Riserva Speciale 6cl	8
Andresen 10-year-old Port 6cl — Red, white	8
Lheraud 15-year-old Pineau des Charentes 6cl	11
Ricard 4cl	6
Suze 6cl	7
Campari 6cl	7
Alcohol-free Bitter 10cl	3,90

DRAUGHT BEERS

Météor Pils 25cl	3,80
This week's beer 25cl	4,30
Amer bière 25cl	4,10

BOTTLED BEERS

Perle - Pale HOP 33cl	6,50
Sainte Cru - White Rabbit 33cl	7,50
Mercière - Amber 33cl	7,00
Bendorf - Rêve d'étoiles ! Black IPA 33cl	8,50
Alcohol-free Météor 25cl	4,50

JUICES & SODAS

Coca Cola - Zero 33cl	4,10
Orangina 25cl	4,10
Schweppes Tonic, Agrum' 25cl	3,90
Lipton Ice Tea 25cl	3,90
Red Bull 25cl	5,60
Lemonade 33cl	3,60
Diabolo 33cl	3,80
Fruit squash 33cl	2,60
Fruit juice 25cl	3,70

Orange, pineapple, tomato, apple, apricot, grapefruit

MINERAL AND SPRING WATERS

Wattwiller 50cl	5,10
San Pellegrino 50cl	4,30
Perrier 33cl	3,90
Carola — Blue, green, red 50cl	3,60
Carola — Blue, green 100cl	5,50

HOT DRINKS

Espresso	2,80
Espresso Long	3,10
Double Espresso	3,80
Cappuccino	3,80
Decaffeinated Espresso	2,80
Decaffeinated Long	3,10
Irish	11
Viennese - Coffee, Chocolate	4,20
Hot Chocolate	3,80
Black Teas	3,80
Earl Grey, Darjeeling, English Select Ceylon	
Green Teas	3,80
Green Tea, Green Tea Citrus Fruit, Green Tea Mint	
Green Tea Jasmine	
Herbal Teas	3,80
Rooibos Vanilla, Camomile, Red berries, Peppermint, Verbena	

MENU DRAWN UP BY CHEF MARC HAEBERLIN

DIRECTOR	MAXIME MULLER
KITCHEN CHEF	FRANÇOIS BAUR
PASTRY CHEF	TINH TRAN
MAÎTRE D'HÔTEL	PHILIPPE SCHERMESSE

VALET PARKING SERVICE

available on the
Hôtel Les Haras
forecourt