

Dear customer,

As you know, our house is distinguished by the title of "Maître Restaurateur".

Beyond a guarantee of professionalism and the state control prior to the attribution of the title by the prefect of the department, our specifications indicate that the whole of our card is "Home-made".

The decree on "Homemade" specifies that we are not obliged to display each course.

We wish you to enjoy your meal and thank you for honoring us with your attention.

The decree also asks us to clarify the official definition of homemade:

The "Homemade" is a kitchen made in the company.

from raw products.

After these explanations, we ask for your understanding and your indulgence if a product is missing.

Due to the current exceptional inflation in raw materials, energy and labour costs, we would like to inform you that we have readjusted our prices to a minimum in order to keep your Petit Kohlberg open.

All prices: tax, VAT, service included

Entirely "home made" kitchen







STARTERS

Platter to share 17,00 €/pers

The market gardener's mishmash 12,50 €

Harlequin of vegetables PK style 16,50 €

Duck foie gras, brioche & chutney 22.50 € / portion 16.00 € / ½ portion

The Chef's trio of salmon 23,50 €

Cream of vegetable soup 8,50 €

Roasted king prawn tails, Bibalakass spread 22,50 €

Small casserole of snails and porcini mushrooms with garlic and parsley cream 18,50 €

Morel crust 22,00 €



FISH

All our fish are served with a green salad

Roasted Arctic char,
Simmered vegetables with fresh herbs
34,50 €

Sea bass cooked at low temperature on a risotto with Alsace Crémant 38,50 €

Skrei on artichoke purée, straw potatoes 44,50 €

Fried carp fillets
French fries & green salad, mayonnaise
25,50 €

THE PK DISHES

Frogs with Riesling, Fine noodles 36,50 €

Chef 's omelette & salad 22,50 €



$\underset{\text{hotel - Restaurant}}{\text{Le}} \underset{\text{restaurant}}{\text{Petit}} \underset{\text{restaurant}}{\text{Kohlberg}}$

MEAT

All our meats are served with a green salad

Warm ham, French fries & green salad 21,00€

> Veal Steak with chanterelles, French fries & vegetables 33,00€

Charolais beef fillet, French fries & vegetables

Morel sauce 35,00€

Wild garlic butter 32,00€

Cordon bleu XXL, French fries & vegetables 34,50 €

Iberian pluma with winter vegetables & mushrooms, Pinot Noir sauce 39,50€

> Beef Stroganoff, spaetzle 30,50 €

Poussin en crapaudine, pan-fried girolles with parsley, French fries 29,50€

All our meats are of French origin



MENUS

At lunch time, we serve a Market menu, from Wednesday to Friday at 24,50€

THE VEGETARIAN MENU

The Harlequin of vegetables

Quinoa Risotto Provençal Style ****

Floating island 38,50 €

THE KIDS MENU

(UP TO 12 YEARS OLD)

Carrot salad

Nugget's style chicken strips,
French fries



Chocolate mousse 19,50 €

THE REGIONAL MENU

Homemade presskopf with ravigote sauce

Warm home-made ham,
On sauerkraut & steamed potatoes

Iced Kougelhopf 38,50 €



THE PK MENU

Home-made duck foie gras
Small salad of smoked duck breast with apple

Veal steak with chanterelles, French fries & vegetables

Nougatine Vacherin with red fruit coulis 58,00 €

THE CHEF'S SEA MENU

Depending on availability and the Chef's mood 68,50 €

THE WORKSHOP AND WINE MENU

Surprise menu with wine selection 104,50 €







Le Petit Kohlberg

SWEET MOMENTS

The iced kougelhopf	10,50€
The nougatine vacherin	10,50 €
The chocolate mousse	8,50€
The pie of the day	7,00 €
The coffee & its chocolate moelleux	13,50€
The tea & its chocolate moelleux	14,50€
The gourmet Cremant	18,00€
The caramel custard	7,50€
The fruit salad	8,00€

AROUND COFFEE

The Irish coffee (Whisky)	10,50 €
The Alsatian coffee (Quetsche)	10,50€
The coffee Soupir de Madame (Cointreau)	10,50 €
The liégeois caramel coffee	8,00€







Le Petit Kohlberg

LUCELLE - ALSACE

ICE CREAM FLAVOURS from Maison Alba, Artisan glacier:

Vanilla - Strawberry - Coffee - Dark chocolate - Kirsch - pistachio

SORBETS FLAVOURS from Maison Alba, Artisan glacier:

Lemon - Raspberry - Passion - Mango - Apple

Per scoop 3,00€

Extra charge for homemade whipped cream 2,50€

ICE CREAM CUPS

9,50€

The Danemark cup (Vanilla ice cream, chocolate sauce, whipped cream)

The Black Forest cup (Vanilla ice cream, kirsch, chocolate, whipped cream & chocolate chips)

The home-made cup (vanilla ice cream, fruit salad, whipped cream)

ALKOHOL CUPS

10,50€

The Marechal cup (lemon sorbet, Marc de Gewurztraminer)

The Sargent cup (raspberry sorbet, raspberry brandy)

The General cup (vanilla ice, Whisky)

The Bailey 's coffee cup (coffee ice cream, Bailey 's & whipped cream)

All prices include tax, VAT and service