



Le Petit Kohlberg
HÔTEL - RESTAURANT
LUCELLE - ALSACE

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



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS





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STARTERS

Platter to share	17,00€
Gravlax on lamb's lettuce salad & croutons	21,50€
Duck foie gras, brioche & chutney	22,50€
½ portion :	16,50€
Creamy vegetable soup	8,50€
Small casserole of snails, wild mushrooms in garlic & parsley cream	18,50€
Morel crust	22,00€
Hare pâté en croûte with jelly, small lamb's lettuce salad	19,50€
Wild boar and foie gras terrine, dried fruit chutney	18,50€



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FISH

Arctic char,
Baeckeoffe style

35,50€

Pike-perch fillet with sauerkraut and "missala"
Cream of herring caviar

36,50€

Pan-fried scallops
On old Parmesan risotto

42,50€

Fried salmon trout fillets
French fries & green salad, mayonnaise

28,50€

Fried carp fillets
French fries & green salad, mayonnaise

25,50 €

THE PK DISH

Frogs with Riesling,
Fine noodles & green salad

36,50 €



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MEAT

Warm ham, French fries & green salad	21,00€
Veal Steak with chanterelles, French fries & vegetables, green salad	33,00€
Charolais beef fillet, French fries & vegetables, green salad	
• Morel sauce	35,00€
• Wild garlic butter	32,00€
Venison stew with Pinot Noir and chanterelle mushrooms, hunting garnish	29,50€
Venison tournedos and wild boar chops with porcini mushrooms, pumpkin lasagna	33,50€
Venison steak, pear in red wine, celery mouillettes, hunting garnish	32,50€

All our meats are of French origin



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MENUS

At lunch time, we serve a Market menu,
from Wednesday to Friday at 23,50€

THE VEGETARIAN MENU

Mushroom casserole,
Mouillettes of rustic bread

Pumpkin lasagna,
Lamb's lettuce salad

Homemade iced kougelhopf
38,50 €

THE KIDS MENU (UP TO 12 YEARS OLD)

Soup or Carrot salad

Cream escalope with spaetzle

Chocolate mousse
19,50 €



THE REGIONAL MENU

Homemade presskopf with ravigote sauce

Crispy Arctic char on sauerkraut

OR

Pork tenderloin gratinated with beer,
Alsatian noodles

Apple strudel
46,50 €



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THE PK MENU

Home-made duck foie gras
& Toasts

Veal steak with chanterelles,
French fries & vegetables

Nougatine Vacherin
with red fruit coulis

56,00 €

THE HUNTING MENU

Hare pâté with jelly,
Small lamb's lettuce salad

Venison steak, pear in red wine,
Hunting garnish

Plate of sorbet and banana fritters

64,00€



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SWEET MOMENTS

The ice 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 crème brûlée & vanilla ice	10,50€
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	7,50€



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ICE CREAM FLAVOURS from Maison Alba, Artisan glacier :

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

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)

ALCOHOL 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