

Hello



Welcome

We're happy to have you here

Why a little piece of the Landes region in the Vosges?

We're a family originally from Béarn in southwestern France, and we lived in the Vosges from 1994 to 2000.

The youngest of five children, Philippe was born in St-Dié-des-Vosges.

We were forced by circumstances to return to the South, but then took a detour through the Landes region along the way.

That's where we ran our first two businesses. But the region, being too seasonal, didn't allow us to all work together. So we looked for a region with year-round business to continue our project, and we returned to our original favorite: Gérardmer and its surroundings.

That's how we found this hotel-restaurant, ideally located.

Since the Landes are part of our history, we wanted to bring them back with us.

We took over the business in November 2024, and we're delighted to welcome you there!

For more details, feel free to ask us...!

in our little corner of the Landes

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Welcome



Welcome

Hello and welcome!

Attached you will find our menu in German.

**We translated it using online translation tools and apologize if the translation isn't perfect.
We're working on improving it.**

Thank you for your understanding!

Hello and welcome!

Please find attached our menu in US English.

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Drinks Menu



For an aperitif, try our “CREP’TAPAS”!

(A rolled and sliced crêpe to share!)

2 crêpes (24 cm), your choice: €14.50

OR

1 crêpe (32 cm), your choice: €11.50

- Bellota Iberian chorizo, cow’s milk tomme cheese with wild garlic, fresh parsley
- Morbier AOP, smoked white ham, fresh chives
- Farm-style Munster, fir-smoked dry-cured ham, fresh parsley
- Plain goat cheese, homemade tomato sauce, fresh chives
- Smoked trout, homemade garlic and herb cream, fresh chives

Perle

DRAFT BEERS

BRASSERIE PERLE in Strasbourg (67)

- **La Perle Pil's, lager 5.4%**

20cl €4.00 33cl €5.50 50cl €8.00 1l Pitcher €15.00

- **La Perle Pil's + Picon** or authentic Alsatian **Amer Sommer**

20 cl €5.00 33 cl €8.00 50 cl €12.00 1 L pitcher €23.50

Additional syrup of your choice: 2 cl €1.00

Orgeat, lemon, strawberry, peach, mint, grenadine, kiwi, violet, blueberry, caramel, hazelnut, chestnut

- **Panaché:** Pilsner beer + lemonade

- **Monaco:** Pilsner beer + grenadine syrup (2 cl) + lemonade

20 cl €3.50 33 cl €5.00 50 cl €7.50

Be sure to ask for the beer of the month!

BOTTLED BEERS

Perle BRASSERIE PERLE in Strasbourg (67)

- **Non-alcoholic lager, Perlita**



33 cl €6.00



BRASSERIE LANDAISE BNL in Lit et Mixe (40)

33 cl €5.90

- **La Blonde 5.0%** Organic: light with a mild bitterness

- **La Blanche 4.5%** Organic: delicate and refreshing

- **L'Ambrée 7.5%** Organic: notes of candied fruit with a pronounced bitterness

- **La Brune 5.0%** Organic: a blend with notes of caramel and chocolate



ALSACIAN BREWERY BISAIGÜE in Kaysersberg (68) 33 cl €7.90

- **SCHLOSS BEER Blonde 5.2%:** A thirst-quenching blonde beer brewed with Alsatian hops

- **SOMMER BEER 5.0%** Organic: A slightly tart wheat beer
Gold Medal at the 2019 France Beer Challenge

- **KAEFFER BEER IPA 5.7%** ORGANIC: An East Coast IPA with intense bitterness and exotic aromas

- **FLAGSTAFF BEER Amber 5.2%** Organic: An amber beer with peated malts

ARTISANAL ALSACIAN CIDERS*Sautter Pom'Or in Sessenheim (67).*

- **Brut Cider** ^{Organic} 4°: an authentic product of the Alsatian terroir. Sparkling, with a distinctive flavor, and refreshing. Pairs elegantly with an entire meal.
- **Sweet Cider 2°**: made with local apples, lightly carbonated, and low in alcohol. It's a refreshing drink that pairs well with an entire meal.

15 cl**glass**: €3.5025cl**pitcher** €6.0050cl**pitcher** €11.0075cl**bottle** €16.00**1L pitcher: €21.00****COCKTAILS**

- **The House:** 33cl €11.50
Blueberry liqueur, Alsace vodka, lemon juice, blueberry syrup, brut sparkling wine from the Landes region, ice cubes, lemon slice
- **L'Hivernal:** 33 cl **€11.50**
Chestnut cream, dry cider, chestnut syrup, ice cubes, cinnamon, and a slice of orange
- **Alsatian Spritz:** 33 cl **€12.50**
Meyer's artisanal Spritz, Domaine Roth brut crémant d'Alsace, Lisbeth sparkling water, ice cubes, orange slice
- **Violet Hugo:** 33 cl **€12.50**
Elderflower liqueur, sparkling water, brut sparkling wine from the Landes region, violet syrup, lemon slice

**MOCKTAILS**

- **La Maison:** 33 cl **9.50€**
Blueberry syrup, lemon juice, Arthur Metz non-alcoholic crémant, ice cubes, lemon slice
- **Sunset:** 33 cl **€8.50**
Apple juice, pineapple juice, and Sautter Pom'Or orange juice, lemon juice, grenadine syrup, ice cubes, orange slice
- **L'Hivernal:** 33 cl **€9.50**
Chestnut syrup, apple juice, Arthur Metz non-alcoholic crémant, an orange slice, and a pinch of cinnamon
- **The Violet Hugo:** 33 cl **9.50€**
Violet and elderflower syrup, lemon juice and lemonade, a slice of lemon

COLD DRINKS

Lisbeth

Sources de Soultzmatt, 1865

- **Soft drink of your choice:** 33 cl **bottle** €5.00
 - **Liness Orange**, sparkling orange drink with an orange slice
 - **T'Glacé**, peach-flavored iced tea
 - **Miss Tonic**, tonic water, and a slice of lemon
 - **Elsass Cola** or **Elsass Cola Zero**
 - **Liness Lemonade**, plain, with a slice of lemon
 - **Lisbeth's Tropical**, a refreshing exotic blend
 - **Pom' Lisbeth**, sparkling apple-pear drink (German **Schörle**)



• Natural Water	33 cl 3.00€	50 cl 4.50€	1L 7.00€
• Sparkling Water	33 cl 4.00€	50cl 6.00€	1L 9.50€

** Additional lemon or orange slice: €0.50 **

- **Diabolo**, Soultzy Alsatian lemonade + **syrup*** 33 cl **€4.50** or 50 cl **€6.50**
 - Syrup with water* 33 cl **€3.00** or 50 cl **€4.50**
 - * *Orgeat, lemon, strawberry, peach, mint, grenadine, kiwi, violet, blueberry, caramel, hazelnut, chestnut*
 - **Orangina** 25 cl **€4.50**
 - **Indian: Orangina** 25cl + **grenadine** syrup 2cl **€5.50**
 - **Cowboys: Orangina** 25 cl + **mint** syrup 2 cl **€5.50**
 - Sautter Pom'Or Alsace fruit juice of your choice 25 cl **bottle** 5.00€
- Pure pineapple juice, pure apple juice, pure orange juice, apricot nectar, tomato juice*



Brasserie Naturelle des Landes

- **Elixira Lemonade**, 33 cl, €6.00
With Espelette pepper, ginger-lemon, and a slice of lemon

ALSACE WINES

 Winery
ROBERT ROTH

DOMAINE ROBERT ROTH ALSACE,

Growers and Winemakers in Soultz (68)



- **GEWURZTRAMINER** : 2022 Vintage, Sweet, 100% Organic
Powerful and spicy, its exotic profile combined with a round, smooth palate that gives way to a subtly full-bodied finish invites you on a journey of the senses and the table.
Perfect pairings: foie gras, blue cheese, poultry, and dessert.
- **PINOT GRIS** : 2025 Vintage, 100% Pinot Gris 
Power and richness define this dry, heady wine.
A wine with great texture, very present on the palate with plenty of body and a finish that remains lively. It sets the tone for an aperitif paired with cheese.
Perfect pairing: aperitif, fish
- **RIESLING** : 2024 Vintage 100% Organic Riesling
A wine of precision and brilliance, its lively and invigorating character evokes citrus fruits, while its long finish stimulates the salivary glands and whets the appetite.
Perfect pairing: fish
- **EDELZWICKER** : 2023 Vintage, 100% Organic
It is fresh and simple yet not lacking in structure, full-bodied yet dry.
Perfect pairing: fish
- **PINOT NOIR ROSÉ** : 2025 Vintage 100% Organic Pinot Noir Rosé
This macerated rosé is both lively and delicate.
Particularly pleasant with its notes of wild berries.
Perfect pairing: aperitif
- **PINOT NOIR** : 2025 Vintage 100% Organic Pinot Noir
A fruity red with supple yet distinct tannins.
Though crisp and fruit-forward, it's a true Alsatian red.
Perfect pairing: red meat

15 cl **glass**: €7.00

25 cl **pitcher** €11.00

50cl **pitcher** €22.00

75cl **bottle** €30.00

1L **pitcher** €39.00

- **CRÉMANT BRUT DE GRÈS** : 2026 Vintage, 90% Pinot Blanc and 10% Auxerrois
Produced using the traditional method, this is a vintage blanc de blancs made from old Pinot vines.
Its balance makes it very versatile.
Perfect pairings: aperitifs, seafood, fresh cheeses, and fruity desserts.

15 cl **glass**, Brut, €8.50

75cl **bottle**, Brut: €36.00



WINES OF THE LANDES

10



DOMAINE DU TASTET, Côteaux de Chalosse,
Independent Winemaker, IGP LANDES, Pouillon (40)

- **TRADITIONAL DRY WHITE** : 2025 Vintage 70% Baroque, 30% Colombard
A dry, fruity wine with magnificent intensity and very open floral aromas. Balanced and light.
Perfect pairings: crepe tapas, fish, cold cuts, cheese.
- **SWEET WHITE** : 2025 Vintage 80% Gros Manseng, 20% Petit Manseng
Elegant, round, and powerful, with a beautiful balance between acidity and fruitiness.
Rich and powerful, yet also very fresh. A rich and balanced nose.
Perfect pairings: foie gras, blue cheese, poultry, and dessert.
- **TRADITIONAL ROSÉ** : 2025 vintage, 100% Cabernet Franc
Beautiful salmon color. The nose is balanced and subtle.
On the palate, it is round, smooth, and pleasant to drink.
Perfect pairing: spicy dishes, vegetables, crêpe tapas, smoked trout.
- **RED HAT** : 2023 Vintage 100% Tannat
Deep, dark ruby color.
A distinguished red wine. Powerful, rich, and complex on the nose.
Perfect pairing: cheese, red meat, spicy dishes.

15 cl**glass**: €6.5025cl**pitcher** €9.5050cl**pitcher**: €18.0075cl**bottle** €26.001L **pitcher** €33.50

"LES BULLES DES LANDES"

- **SPARKLING WHITE:**

Surprisingly fresh.
Very aromatic notes of citrus and peaches.
An explosion of aromas.

15cl**glass**, Brut: €7.5075cl **Bottle**, Brut: €32.00

HOT DRINKS



• Ristretto or Espresso	€2.20
• Long	€2.20
• Double espresso	€4.00
• Noisette: espresso and milk foam	€2.80
• Large café au lait: espresso with milk	€4.50
• Grand Crème: espresso, milk	€5.50
• Cappuccino: double espresso, milk foam, cocoa powder	€5.50
• Viennese coffee: double espresso, whipped cream, cocoa powder, crêpes dentelles	€4.50
• Café Latte: espresso, milk, milk foam	€5.00
• Pistachio latte: pistachio cream, café latte, whipped cream, chopped pistachios	€7.50
• Glass of milk (hot or cold)	€3.00

Decaf option: + 0.20€

Oat milk option: + €0.50

Gourmet coffees or hot chocolates:

€8.00

Double espresso or hot chocolate + whipped cream with your choice of:

- Caramel syrup & speculoos crumbs
- Hazelnut syrup & roasted hazelnut pieces
- Cookie syrup & granola cookie pieces
- Chocolate syrup & Snickers pieces
- Vanilla syrup & Oreo cookie crumbs

• **Hot chocolate**, the classic

SINCE VH 1828
VAN HOUTEN
CACAO PIONEERS

• **Viennese hot chocolate:**

hot chocolate, whipped cream, cocoa powder, crêpes dentelles

• **Choco Marshmallow:**

hot chocolate topped with gourmet marshmallows

Small

Large

€3.50

5.50€

€4.50

7.00€

5.00€

€7.50

WINTER CREATIONS

- **House Christmas Tea:** Spiced Bergamot (Cinnamon, ginger, star anise, nutmeg, candied oranges, and lemons) €4.50
- **Hot apple juice** with spices and brown sugar €5.50
- **Hot apple juice** with spices and dark rum €7.50
- **House mulled wine** made with rosé wine and Christmas spices €6.50
- **House grog:** White rum, honey, lemon juice, cloves €8.00

TEAS AND HERBAL TEA BLENDS

- **Black tea:** Blueberry, bergamot, English blend

€3.50

- **Green tea:** Plain, mint, fir/mint 3.50€

€3.50 **Herbal tea:**

Chamomile, verbena, 5 herbs, yuzu/mandarin, green rooibos with mirabelle plum

IRISH COFFEES

€11.50

4 cl of your choice of liquor, double espresso, cane sugar, whipped cream, crêpes dentelles, and cocoa powder

- **Whiskey**, classic
- House-made **whiskey cream**
- Fir tree liqueur
- **Armagnac**
- House-made **orange/Armagnac cream**
- Kirsch brandy



IRISH HOT CHOCOLATES

€10.50

4 cl of your choice of liquor with hot chocolate and cocoa powder

- Williams pear brandy
- Amber rum
- *House-made orange/Armagnac cream*
- *Homemade whiskey cream*

Mini Whipped Cream Surcharge: €1.50



DIGESTIFS

- | | |
|--|--------------|
| • William Hinton White Madeira Rum | 6 cl, €7.50 |
| • William Hinton Amber Madeira Rum, 3 Years Old | 6 cl, €7.50 |
| • Meyer's Alsace Premium Blended Whiskey, Pinot Noir Finish | 6 cl €8.50 |
| • Barrel-aged Bourbon Whiskey, Meyer's Alsace | 6 cl €8.50 |
| • 10-Year-Old French Oak National Whisky, Jean Boyer Landes | 6 cl, €9.00 |
| • Nationale 10-Year-Old Peated Whiskey, Jean Boyer Landes | 6 cl, €10.00 |
| • 15-Year-Old Bas-Armagnac, Desbons Landes | 6 cl, €10.50 |
| • Fir Liqueur, Wolfberger | 6 cl €7.00 |
| • Adam Alsace brandies: | |
| Mirabelle, Williams Pear, Kirsch, Raspberry, Gewürztraminer Marc | 6 cl, €8.00 |
| • Homemade milk cream with orange, Armagnac, and cinnamon | 6 cl 6.00€ |
| • House-made whiskey cream | 6 cl 6.00€ |

Crêpe Menu



Savory

Our savory crêpes are made exclusively with wheat flour.

The batter, béchamel sauce, and other sauces are 100% homemade, and made with local ingredients!

CHILDREN'S MENU €14.50

(up to age 10)

Savory crêpe of your choice

Sweet crêpe of your choice or 1 scoop⁺ of ice cream of your choice + whipped cream



• ALSACIAN: Farm-fresh crème fraîche, country-style bacon, shredded cheese blend*, chopped and grilled onions and shallots	Medium Large €12.00 14.50€
• AMERICAN: Grated aged Cheddar, béchamel sauce, ground beef, melted Cheddar, house-made barbecue sauce, fried onions	€15.00 €17.50
• BASQUE-STYLE: Tomato sauce, shredded vegetable mix*, thinly sliced roasted chicken breasts, roasted bell peppers, chopped and roasted onions and shallots, a drizzle of olive oil, and fresh parsley	€13.50 €16.00
• GOAT CHEESE & HONEY: VEGETARIAN 100% Farm-fresh crème fraîche, shredded cheese blend*, aged goat cheese and fresh goat cheese, fir tree honey Organic AOP Vosges, toasted silvered almonds	€13.50 €16.00
• CHORIZO: Tomato sauce, shredded cheese blend*, roasted bell peppers, Bellota iberian chorizo, a drizzle of olive oil, fresh parsley	€13.00 €15.50
• THE WINTER SPECIAL: VEGETARIAN 100% Béchamel sauce, shredded cheese blend*, homemade leek fondue, Morbier AOP Les Monts de Joux, fried onions, fresh parsley	€12.00 €14.50
• FORESTIÈRE: Béchamel sauce, mixed grated cheese*, country-style bacon, fresh sliced button mushrooms, house-made persillade, fresh parsley	€13.00 €15.50
• FORGERON: Farm-fresh crème fraîche, shredded cheese blend*, ground meat, melted cheese, farm-fresh egg	€14.50 €17.00
• GOURMANDE: Béchamel sauce, Les Monts de Joux AOP Morbier cheese, smoked ham, free-range egg, fresh chives	€13.50 €16.00
• INDIAN: Farm-fresh crème fraîche, shredded cheese blend*, thinly sliced roasted chicken breasts, roasted bell peppers, house-made curry sauce, fried onions, fresh parsley	€13.00 €15.50
• LANDES-STYLE: Béchamel sauce, shredded cheese blend*, shredded duck confit, slices of dried duck breast, pine nuts, house-made foie gras with Espelette pepper	€15.50 €18.50
• MARGHERITA: VEGETARIAN 100% Tomato sauce, shredded vegetable mix*, fresh tomatoes, fresh chives	€10.00 €12.00
• MONTAGNARDE: Béchamel sauce, country-style bacon, Vosges mountain Camembert, homemade parsley crumble, finely chopped and grilled onions and shallots, fresh parsley	14.00€ €16.50



- **NORDIC** :  **€14.50** **€17.00**

Homemade lemon, garlic, and herb cream; cow's milk Tomme cheese with wild garlic, smoked trout, a dollop of farm-fresh crème fraîche, fresh chives, candied lemon
- **POUIC** : **€12.50** **€15.00**

Béchamel sauce, shredded cheese blend*, Alsatian knack sausage, melted cheese, fried onions, and fresh chives
- **FOUR CHEESES** :  **€13.00** **€15.50**

Farm-fresh crème fraîche, aged grated cheddar, aged goat cheese, farmhouse Munster, Morbier AOP, Monts de Joux, fresh chives
- **REINE** : **€11.50** **€14.00**

Farm-fresh crème fraîche, shredded cheese blend*, smoked white ham, thinly sliced fresh button mushrooms
- **ROYALE** : **€12.50** **€15.00**

Tomato sauce, shredded cheese blend*, smoked ham, free-range egg, chopped and grilled onions and shallots
- **SAVOYARDE** : **€15.50** **€17.00**

Farm-fresh crème fraîche, country-style bacon, Ratte potatoes, fir-smoked cured ham, AOP raclette cheese
- **VEGETARIAN** :  **€12.00** **€14.50**

Tomato sauce, shredded vegetable mix*, roasted bell peppers, thinly sliced fresh button mushrooms, a drizzle of hazelnut oil, fried onions, fresh chives
- **VOSGIENNE** : **€15.00** **€17.50**

Farm-fresh crème fraîche, farmhouse Munster cheese, smoked white ham, Ratte potatoes, chopped and grilled onions and shallots, fir-smoked cured ham

***Grated cheese blend: Emmental and Bargkass**
(Bargkass is a mild Alsatian raw-milk cow's-milk cheese, similar to Gruyère)

GLUTEN-FREE OPTION

Homemade buckwheat pasta, made to order

+€2

- **FRESH SALAD** :   **Small 5.00€**  **Medium 6.50€**  **Large 8.50€**

Seasonal salad with arugula, homemade raspberry salad dressing, cherry tomatoes, and a mix of seeds and dried fruits (sunflower seeds, pumpkin seeds, raisins, cranberries, walnuts)

Crepe Menu

es



es
*Sweet crêpes and ice
cream*



OUR SWEET CRÊPES

100% homemade batter made with fresh, local ingredients

	Small	Large
• Natural	€4.00	€5.00
• Choice of sugar: white, brown, brown/cinnamon, or powdered sugar	€4.50	€6.00
• Maple syrup	5.50€	€7.00
• Freshly squeezed lemon juice with:		
• brown sugar	€5.50	€7.00
• Organic mountain honey	€7.00	€8.50
<u>Our House Specialties:</u>		
• Orange milk jam with a hint of cinnamon	€7.00	€8.50
• 72% dark chocolate sauce	€6.00	€7.50
• 45% milk chocolate sauce with fleur de sel	€6.00	€7.50
• Chestnut cream with chunks	€6.00	€7.50
• Homemade Alsatian apple compote with cinnamon	€5.50	€7.00
• Homemade Reinette apple and chestnut compote	€6.00	€7.50
• Caramel sauce	€5.50	€7.00
<u>Our partners:</u>		
• Jam: Mirabelle plum, strawberry, damson, or wild blueberry Artisanal jams, "Confiture du Climont"	€5.50	€7.00
• Nut' Alsace, Spread made with Piedmont hazelnuts, "Jacques Bockel"	€7.00	€9.00
• Patineige, White chocolate and hazelnut spread, "Chez Pierre"	€7.00	€9.00
• Organic mountain honey, "Les Hauts Ruchers"	€6.50	€8.00
• Butter (sweetened, salted, or unsalted) from "Ferme des Champs Fleuris"	€6.00	€7.50
<u>Our Mini Crêpes:</u>		
• 5 mini crêpes with your choice of sugar: white, brown, brown/cinnamon, or powdered sugar		€5.00
• 5 surprise mini crêpes, 5 different surprise toppings		€7.50
• Gourmet Mini Crêpes! (3 surprise mini crêpes + espresso) (+ €2 extra for tea, cappuccino, latte, etc.)		€6.00

Gourmet Add-ons:

• **Whipped cream:** 100% homemade, lightly vanilla-flavored
Mini €1.50 **Medium** €2.50 **Large** €3.50 • **Toppings:** €1.50
 Dark chocolate, Salted milk chocolate, Chestnut cream, Jam,
 Organic honey, Apple/cinnamon compote, Lemon juice,
 Nut' Alsace spread, Salted butter caramel, maple syrup,
 Patineige, dulce de leche • **Extras:** €0.80 Slivered almonds,
 toasted hazelnuts, crumbled meringue, crêpes dentelles,
 chocolate shavings, speculoos crumbs, shredded coconut •
Fruit extra: Banana or seasonal fruit €1.50 • **Ice cream**
scoop extra €3.00 • **Flambé extra:** 4 cl, €4.50—Grand
 Marnier, Madeira rum, whiskey, vodka, or fir tree liqueur



OUR ARTISANAL ICE CREAMS

La Compagnie des Desserts

Artisanal ice cream maker since 1983, combining the expertise and tradition of Master Ice Cream Makers

ICE CREAMS & SORBETS*

Flavor of your choice:

- Amarena
- Banana*
- Coffee
- Peanut
- Salted Butter Caramel
- White chocolate
- Dark chocolate
- Cider*
- Lemon*
- Strawberry
- Raspberry*
- Unicorn (Banana-Strawberry)
- Mint-chocolate



- Blueberry*
- Coconut*
- Orange-Cognac
- Passion fruit*
- Pine Nuts & Honey
- Pistachio
- Pear*
- Hazelnut praline
- Rum Raisin
- Chocolate Rocher
- Vanilla
- Violet

1 ball +: €4.00

2 scoops ++: €7.50

3 balls +++: 10.50 €



THE GENEROUS ONES:

- **Land's:** €15.00
2 scoops of pine nut & honey, 1 scoop of vanilla, ^{organic} mountain honey, whipped cream, pine nuts
- **Dame Blanche:** €14.00
3 scoops of vanilla ice cream, homemade 72% dark chocolate sauce, whipped cream, crêpes dentelles
- **Banoffee-Style:** €13.00
1 scoop of banana ice cream, 1 scoop of peanut ice cream, fresh banana, homemade salted butter caramel sauce, whipped cream, speculoos cookies
- **Banana Split:** €14.50
Fresh banana, 1 scoop of vanilla ice cream, 1 scoop of strawberry ice cream, 1 scoop of dark chocolate ice cream, homemade 72% dark chocolate sauce, whipped cream, toasted hazelnuts



ALCOHOLIC FLAVORS:

- **Cider-based:** €7.50
1 cider ball, 15 cl of dry cider Organic
- **Colonel:** €9.00
1 lemon wedge, 4 cl of organic Russian Doll vodka
- **Vosgienne:** €8.50
1 blueberry shot, 4 cl blueberry liqueur
- **Orange:** €11.00
1 scoop of orange-cognac, 4 cl of 15-year-old Armagnac from the Landes region

Mini Whipped Cream Add-On: 100% homemade, lightly vanilla-flavored **€1.50**

Net price including tax and service



Le The risk of cross-contamination cannot be ruled out despite good hygiene practices.

Recipe	Gluten	Crustaceans Eggs	Fish	Peanuts	Soy	Milk (lactose) Fru	(ose) Tree nuts Cere	Celery	Mustard	Sesame	Sulfites	Shellfish	Spin
All Pancakes Savory	●		●			●	●						
>> Nordic	●		●	●		●	●						
>> Goat Cheese and Honey	●		●			●	●						
>> Leek Fondue Leeks (Winter)						●							
>> Roasted Peppers (Basque-Style, Chorizo, Indian-Style)							●						
All Sweet Sweet	●		●			●							
>> Milk Chocolate	●		●		●	●	○						
>> Nut' Alsace	●		●			●	●						
>> Patineige	●		●		●	●	●						
>> Chestnut Cream	●		●			●	●						
>> Caramel	●		●			●							
>> Compote Apple/Cinnamon	●		●			●							
>> Compote Apple/Chestnut	●		●			●	●						
>> Dulce de Leche						●							
Béchamel	●					●							
Tomato Sauce						●							
Salad seeds Freshness							●			●			
Salad Dressing Raspberry							●		●				
Ice Cream	○		●		○	●	○						
>> Hazelnut Praline	○		●		○	●	●						
>> Chocolate Rocher	○		●		○	●	●						
>> Peanut	○		●	●	○	●	○						
Sorbet	○	○			○	○	○						
Current Special/ Suggestion	See Menu or Bulletin Board												

Note:

● Contains

○ May Contain

OUR LOCAL PARTNERS

Most of our products are locally sourced!

So we may have different suppliers depending on the season, what's in season, and when new shipments arrive.

Milk, cream, butter

Ferme des Champs Fleuris
88370 Plombière-les-Bains

Le Montagnard

Gérard Cheese Factory
88530 Le Tholy

Beef and chicken

Ferme Gaec du Grand
Liezey
88400 Liezey

Wheat flour

Peterschmitt Mill
68127 Niederhergheim

Le Nut' Alsace

Jacques Bockel
67700 Monswiller

Jams

Confitures du Climont
67420 Ranrupt

Goat Cheese

Wiedenthal Farm
68140 Stosswhir

Honey

Les Hauts Ruchers
88400 Gérardmer

Munster & Bargkass

Heinrich Farm
68140 Stosswhir

Water and Soft Drinks

Lisbeth
68570 Soultzmatt

Fruit Juices

Sautter Pom'Or
67770 Sessenheim

La Patineige

Chez Pierre
88250 La Bresse



INFO CORNER

- **Savory and sweet crêpes served all day**
From 11 a.m. to 8 p.m. (Last order)
- *Open daily except Wednesdays and Thursdays, excluding school holidays.*
- **Closed only on Thursdays during school breaks.**

Follow us



La Maison Crêperie Bar - Hotel



creperielamaisonbarhotel

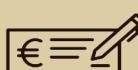
Or on our website:

www.creperielamaisonbar-hotel.com

Crêperie La Maison Bar-Hotel

Col de la Schlucht
68140 STOSSWIHR
03 89 77 04 06

ACCEPTED PAYMENT METHODS



And also... discover our 2-star hotel!

OUR RATES & OPTIONS

(effective as of 10/01/2026)

Room-only price:

Room	No. of people	Balcony	Size	Number of beds	Price
Bedroom 1	1 or 2	YES	20 m ²	2 single beds (90)	109 €
Room 2	1 or 2	YES	18 m ²	1 double bed (140)	79 €
Room 3	1 or 2	YES	18 m ²	1 double bed (140)	79 €
Room 4	1 or 2	YES	19 m ²	1 double bed (140)	99 €
Room 5	1 or 2	YES	30 m ²	1 double bed (140)	119 €
Triple occupancy	3			1 double bed + 1 90 sofa bed	€164
Room 6	1 or 2	NO	32 m ²	2 single beds (90)	119 €
Triple occupancy	3			2 single beds + 1 90-bed sofa	€164
Room 7	1 or 2	NO	18 m ²	2 twin beds (90)	99 €
Room 8	1 or 2	NO	20 m ²	2 twin beds (90)	99 €
Room 9	1 or 2	NO	18 m ²	1 double bed (140)	89 €

The hotel does not have rooms accessible to guests with disabilities.

All our rooms are equipped with a shower room with a toilet, a TV, and free Wi-Fi.

Private parking for cars and bicycles, storage room for hikers and skiers, secure bike garage

Here you'll find information and rates for our hotel.

Feel free to ask us for a brochure or more information.

You can tour the hotel at
creperielamaisonbar-hotel.com
 Or scan:



You'll have access to a virtual tour of the hotel

Half-board rates:

Half-board includes dinner and breakfast.
 (Adult €39.50/person/night, Child* €22.50/person/night)

Room	For 1 person	For 2 people
Room 1	€148.50	€188
Room 2	€118.50	€158
Room 3	€118.50	€158
Room 4	€138.50	€178
Room 5	€155.50	€198
Room 6	€155.50	€198
Room 7	€138.50	€178
Room 8	€138.50	€178
Room 9	€128.50	€168

Full-board rates:

Full board includes lunch, dinner, and breakfast.
 (Adults: €63 per person per night; Children*: €34.50 per person per night)

Room	For 1 person	For 2 people
Room 1	€173.50	€238
Room 2	€143.50	€208
Room 3	€143.50	€208
Room 4	€163.50	€228
Room 5	€183.50	€248
Room 6	€183.50	€248
Room 7	€163.50	€228
Room 8	€163.50	€228
Room 9	€153.50	€218

* Children
under 10

Tourist tax: €1.06 per night per person

Option prices:

Half-board for adults	39.50€ /person
Half-board for children	22.50€ /person
Express breakfast	Starting at 6.90€
continental breakfast	€14 per person (Children under 10: €10 per person)
Picnic	Starting at €6.50 per person
Cat	€3 per day
Dog	€5 per day
Additional adult * (ages 11 and up)	45€ per night per person
Rate for an additional child s (ages 3 to 10, inclusive) *	25€ per night per person
Crib (up to age 2) * Available only in rooms 4, 5, and 6	€5 per night per person
Late check-out (until 12:00 PM)	€10 per room
Bicycle storage	€3 per bike per day

* Only rooms 5 and 6 can accommodate

Please note:

- Check-in begins at 4:00 p.m.; check-out is by 10:00 a.m.
- Please choose your breakfast options upon arrival. We'll ask you to fill out a form for this purpose.
- You may choose your breakfast time between 8:00 a.m. and 9:30 a.m.
- For half-board guests, **on your first night**, the evening menu features our savory crêpe with salad and a sweet crêpe or homemade dessert. **Starting on the second night**, we offer a single, homemade menu featuring an appetizer, main course, and dessert.
- With full board, we offer a single homemade menu for dinner and the savory crêpe set for lunch.

Please let us know in advance if you have any food intolerances, allergies, or special dietary needs so we can provide a suitable meal plan.

Please contact us directly for any requests regarding extra beds.

Thank you



for your visit!