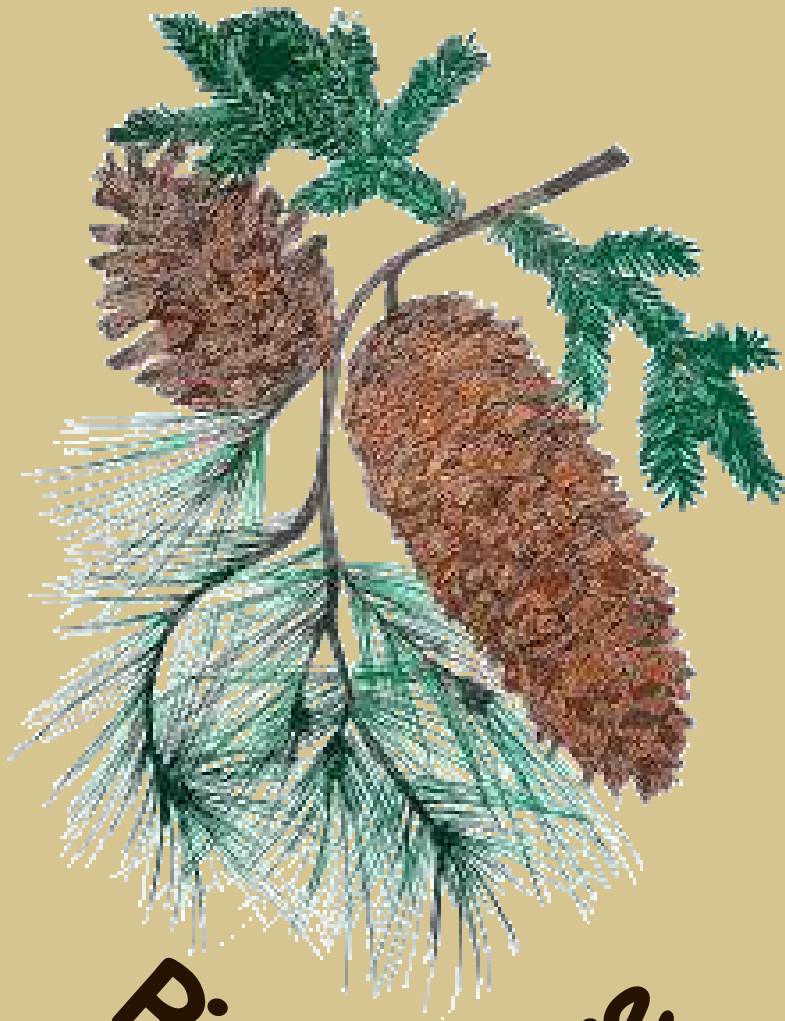


Bonjour



Bienvenue

*Nous sommes heureux de vous recevoir*

### **Why a corner of Landes in the Vosges?**

We are a family originally from Béarn in the South-West and we lived in the Vosges from 1994 to 2000.

The youngest of the 5 children, Philippe was born in St-Dié-des-Vosges. We went back to the South out of necessity, then took a detour through the Landes as part of our journey. It was there that we had our first 2 ventures. But the region, too seasonal, did not allow us to work together as a family. We therefore looked for a region that works year-round to continue our project and we returned to our

initial favorite: Gérardmer and its surroundings.

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

The Landes being part of our story, we wanted to bring them with us.

Taken over in November 2024, we are happy to

welcome you there!

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


*dans notre petit coin de Landes*

# Carte des boissons



## THE CLASSICS



- Martini Blanc, lemon slice and ice cubes **6cl 6.00€**
- Martini Rouge, orange slice and ice cubes **6cl 6.00€**
- **Artisanal Alsatian Pastis Meyer's, ice cubes** **2cl 3.00€ 4cl 5.00€**
- **Pastis artisanal Landais Lou Sou Jean Boyer, ice cubes** **2cl 3.00€ 4cl 5.00€**  
Syrup supplement of choice: orgeat, grenadine, mint, lemon **1cl 0.50€**
- **Whisky Blend Classic, Meyer's Alsace** **6cl 7.50€**
- **Doll Russian Vodka**  Distillerie Strasbourg **6cl 7.50€**
- Alsace Gin, Meyer's Alsace **6cl 7.50€**
- Coscorra Gin, Jean Boyer Landes **6cl 7.50€**

### **CHOICE SUPPLEMENTS**

**Pitcher 15cl 2.00€**

- **Pure fruit juice Sautter Pom'Or, Alsace:**  
Pineapple juice, apple juice or orange juice
- **Soft: Lisbeth, Alsace**  
Elsass Cola, sparkling water, Soultzy lemonade



### **APERITIFS WITH DRY WHITE WINE**

**17cl 6.50€**

- Tradition white of Landes, Domaine du Tastet + Adam liqueur  
(Mirabelle, Blueberry, Violet or Quince)
- OR**
- Edelzwicker of Alsace, Domaine Roth + Adam liqueur  
(Mirabelle, Blueberry, Violet or Quince)

### **SPARKLING WINE APERITIFS**

**17cl 9.50€**

- **Brut or Rosé sparkling Landes, Domaine du Tastet + Adam liqueur (Mirabelle, Blueberry, Violet or Quince)**
- OR**
- **Brut Crémant of Alsace, Domaine Roth + Adam liqueur (Mirabelle, Blueberry, Violet or Quince)**




### **DEALCOHOLIZED CREMANT**

**15cl 6.50€**

- **Crémant Rosé Pinot Noir, Arthur Metz**  
Syrup supplement of choice: Strawberry, grenadine, violet, blueberry **2cl 1.00€**

## THE COCKTAILS




- **The House:** **11.50€**  
Blueberry liqueur 2 cl, vodka from Alsace 4 cl, lemon juice 2 cl, blueberry syrup 1 cl, sparkling rosé from Landes, ice cubes, lemon slice
- **Passionately:** **12.50€**  
Amber rum 2 cl, white rum 2 cl, passion cream 2 cl, lemon juice 1 cl, orange juice, pineapple juice, ice cubes, orange slice
- **Alsatian Spritz:** **11.50€**  
Meyer's artisanal Spritz 6 cl, brut crémant from Alsace from the Roth estate 20 cl, Lisbeth sparkling water 4 cl, ice cubes, orange slice
- **Alsatian Gin to ☐** **11.50€**  
Meyer's gin 6 cl, Miss Tonic Lisbeth 33 cl, ice cubes, lemon and orange slices
- **Landes Gin to ☐** **12.50€**  
Coscorra Jean Boyer gin 6 cl, Landes monade with ginger aromas of Espelette pepper and lemon 33 cl, ice cubes, lemon and orange slices

## THE MOCKTAILS

- **The House:** **9.50€**  
Blueberry syrup, lemon juice, non-alcoholic rosé crémant « Arthur Metz », ice cubes, lemon slice
- **Sunset:** **9.00€**  
Apple juice, pineapple juice and orange juice Sautter Pom'Or, lemon juice, grenadine syrup, ice cubes, orange slice
- **Tutti Frutti:** **9.00€**  
Apple juice and pineapple juice Sautter Pom'Or, passion fruit syrup, Soultzy lemonade, ice cubes, lemon slice

## ALSATIAN ARTISAN CIDER Sautter Pom'Or in Sessenheim (67)



- **Brut Cider**  <sup>4°</sup>: authentic product from Alsatian terroir, apples, distinctive taste, refreshing fine bubbles that go with all dishes.
- **Sweet Cider** <sup>2°</sup>: made with local apples, lightly carbonated, low-alcohol; it provides a refreshment that can accompany an entire meal.

**Glass 15cl 3.50€**

**Bottle 75cl 15.00€**

**Carafe 25cl 5.50€**

**Carafe 50cl 10.50€**

**Carafe 1L 19.00€**

# pearl

## DRAFT BEERS

PEARL BREWERY from Strasbourg (67)



- **La Perle Pil's, blonde 5.4%**  
20cl 3.00€      33cl 5.00€      50cl 8.50€      1l Pitcher 15.50€
- **La Perle Pil's + Picon 3cl or Amer Sommer authentic Alsatian 3cl**  
20cl 4.50€      33cl 8.00€      50cl 11.50€      1l Pitcher 21.50€

- **Syrup add-on, choice of: 2cl 1.00-**

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

- Mixed: La Perle Pil's + Sultzzy Alsace lemonade
- Monaco: La Perle Pil's + grenadine syrup + Sultzzy Alsace lemonade  
33cl 4.50€      50cl 7.00€

## BOTTLED BEERS



# perle

PEARL BREWERY from Strasbourg (67)





33 cl 5.50€

- Non-alcoholic beer, Perlita



LANDAISE BREWERY BNL from Lit et Mixe (40)




33cl 7.90€

- The Blonde 5.0%:  Light, with a gentle bitterness
- **The Blanche 4.5%**  : delicate and thirst-quenching
- The Amber 7.5%:  dried fruit notes with a pronounced bitterness
- **The Brown 5.0%**  : an assortment with hints of caramel and chocolate



ALSATIAN BREWERY BISAIGUË from Kayserberg (68)

33cl 7.90€

- The Blonde SCHLOSS BEER 5.2%: thirst-quenching blonde with Alsatian hops
- **The Blanche SOMMER BEER 5.0%**  : slightly tangy  
**Blanche, Gold Medal at the France Beer Challenge 2019**
- **The IPA KAEFFER BEER**  : East Coast IPA with intense bitterness and **5.7% exotic aromas**
- **The Amber FLAGSTAFF BEER 5.2%**  : Amber with smoked malts and peat

## THE NON-ALCOHOLIC

# Lisbeth

Soultzmatt Sources, 1865



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

**\*\* Supplement slice of lemon or orange 0.50€ \*\***

- Liness Orange, sparkling orange drink and orange slice
- Iced Tea, iced tea peach flavor
- Miss tonic, tonic and lemon slice
- **Elsass Cola or Elsass Cola Zero**
- Liness Lemonade, natural and lemon slice
- Lisbeth Tropical, refreshing exotic blend
- Pom' Lisbeth, apple-pear fizzy (German Schörle)

**Bottle 33cl 5.00€**



- **Elixira Lemonade**  Brasserie Naturel des Landes  33cl **6.00€**  
With Espelette pepper, ginger-lemon, with its lemon slice

- Diabolo, Alsace Soultzy lemonade + syrup of choice **33cl 4.50€ or 50cl 6.50€**

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


- Syrup with water of choice **33cl 3.00€ or 50cl 4.50€**

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

- **Orangina** 25cl **4.50€**

- **Indian: Orangina 25cl + grenadine syrup 2cl** **5.50€**

- **Cowboys: Orangina 25cl + mint syrup 2cl** **5.50€**

- **Sautter Pom Ang Alsace fruit juice of your choice** **Bottle 25cl 5.00€**  
Pure pineapple juice, pure apple juice, pure orange juice, apricot nectar, tomato juice 

- ☀️ **House pressed fruit juice, made on the spot!** 33cl **6.00€**  
Lemon or orange

- ☀️ **Smoothie, made on the spot!** 33cl **8.50€**  
Orange juice, lemon juice, banana, fruit of the moment, cow's milk

**Oat milk option: +0.50€**

☀️ = **SUMMER SEASON ONLY**



Domaine du Tastet

Landes



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



- **DRY WHITE TRADITION: Year 2025 70% Baroque, 30% Colombard**  
Magnificent intensity for a dry and fruity wine, very open to floral aromas. Balanced and light. Perfect match: crepe tapas, fish, charcuterie, cheese.
- **SWEET WHITE: Year 2024 80% Gros Manseng, 20% Petit Manseng**  
Elegant, round and powerful, open with a good balance between acidity and fruit. Rich and powerful, but also very fresh. Gourmet and balanced nose. Perfect pairing: foie gras, marbled cheese, poultry and dessert.
- **TRADITIONAL ROSÉ: Year 2024 Cabernet Franc 100%**  
Beautiful salmon color. The nose is balanced and subtle.  
On the palate, it is round, soft and pleasant to drink. Perfect pairing: spicy dishes, vegetables, crepe tapas, smoked trout.
- **RED CHAPEAU: Year 2023 Tannat 100%**  
Dark and deep robe, ruby color. Raffish red wine. Powerful, rich and complex nose. Perfect pairing: cheese, red meat, spicy dishes.

**Glass 15cl €6.50**

**Bottle 75cl €26.00**

**Picture 25cl €9.50**

**Picture 50cl €18.00**

**Pitcher 1L €33.50**

## **"THE BUBBLES OF LANDES"**

- **SPARKLING ROSÉ BUBBLES:**  
Shiny currant red robe, fine and persistent bubbles. On the nose, cassis notes mix with candied fruits. The mouthfeel is fresh, suave and fruity.
- **SPARKLING WHITE BUBBLES:**  
Surprising for its freshness. Very aromatic citrus and peach notes. An explosion of aromas.



**Coupe 15cl Brut or Rosé €7.50**

**Bottle 75cl Brut or Rosé €32.00**






Domaine

## OUR LOCAL WINE SELECTION

ROBERT ROTH

DOMAINE ROBERT ROTH ALSACE,  
Winegrowers and Harvesters in Soultz (68)



- **GEWURTZTRAMINER: Year 2022 Sweet 100%**   
Powerful and spicy, its oriental profile combined with a rounded mouth, then soft and subtly corsed in the finish invites a journey of the senses and the table. Perfect pairing: foie gras, mouldy cheese, poultry and dessert.
- **PINOT GRIS: Year 2025 Pinot gris 100%**   
It is power and generosity that define this dry and heady wine. Full-bodied wine, very present on the palate with a lot of volume and an energetic finish. It sets the tone from aperitif to cheese. Perfect pairing: aperitif, fish
- **RIESLING: Year 2024 Riesling 100%**   
Wine of precision and brilliance, its lively and tonic character recalls citrus fruits while its finish makes the mouth water and whets the appetite. Perfect pairing: seafood, fish
- **PINK ROSÉ PINOT NOIR: Year 2025 Pinot noir rosé 100%**   
This maceration rosé is lively and tender at once. Especially pleasant with its notes of wild berries. Perfect pairing: aperitif
- **PINOT NOIR: Year 2025 Pinot noir 100%**   
Red with fruitiness and supple yet well-present tannins. Although crackling and fruity. It's a true Alsace red. Perfect pairing: red meat


Glass 15cl 7.00€

Bottle 75cl 30.00€

Carafe 25cl 11.00€

Carafe 50cl 22.00€

Carafe 1L 39.00€

- **CRÉMANT BRUT DE GRÈS: Year 2023 Pinot blanc 90% and Auxerrois 10%**   
Crafted according to the traditional method, it is a vintage blanc de blanc from old Pinot vines.  
A balance that makes it very versatile.  
Perfect pairing: aperitif, seafood, fresh cheeses, fruity desserts.



15cl Brut Glass 8.50€

Bottle 75cl Brut 36.00€

## COFFEES AND CHOCOLATES

- |  |  |              |
|--|--|--------------|
| <b>Ristretto or Espresso</b>   |  | <b>2.20€</b> |
| • Long espresso  | <br><b>Canton Coffees</b> | <b>2.20€</b> |
| • <b>Double espresso</b>   |  | <b>4.00€</b> |
| • <b>Decaf espresso</b>  |  | <b>2.40€</b> |
| • Hazelnut: espresso and a cloud of milk   |  | <b>2.80€</b> |
| • <b>Large coffee with milk</b>  |  | <b>4.50€</b> |
| • Latte coffee (Extra caramel or hazelnut syrup (2 cl) +1,00€)   |  | <b>5.00€</b> |
| • Cappuccino: long espresso and milk foam, powdered cocoa  |  | <b>5.50€</b> |
| • Viennese coffee: long espresso, whipped cream, powdered cocoa,<br>lace crêpe Frappé coffee: double espresso, ice cubes, cane sugar           |  | <b>5.50€</b> |
| ☀️   |  | <b>4.50€</b> |
| ☀️ Gourmand Frappé: frappé coffee, milk, caramel or hazelnut syrup, whipped cream  |  | <b>7.50€</b> |
| • <b>Hot chocolate, the classic</b>  | <br><b>VAN HOUTEN</b>   | <b>5.50€</b> |
| <b>Hot chocolate, children's size 3.50€</b>  |  |              |
| • Viennese chocolate: hot chocolate, whipped cream, powdered cocoa, lace crêpe   |  | <b>7.00€</b> |
| <b>Viennese chocolate, children's size 4.50€</b>   |  |              |
| ❄️ Choco Chamallow: hot chocolate topped with delicious marshmallows!  |  | <b>6.50€</b> |
| ❄️ Hazelnut Gourmand Choco: Viennese chocolate, hazelnut syrup, roasted hazelnuts  |  | <b>7.50€</b> |
| ❄️ Choco Gourmand caramel: Viennese chocolate, caramel syrup, speculoos  |  | <b>7.50€</b> |
| <b><u>Oat milk option: + 0.50€</u></b>   |  |              |
| ❄️ House mulled wine with rosé wine & Christmas spices   |  | <b>6.50€</b> |
| ❄️ Homemade grog: 4cl white rum, honey  lemon juice, cloves |  | <b>8.00€</b> |
| ❄️ Hot apple juice with spices and brown sugar   |  | <b>5.50€</b> |

## TEAS & INFUSIONS:

- |   |              |
|---|--------------|
| • Black tea: Bergamot, English blend, blueberry, red fruits, mirabelle        | <b>3.50€</b> |
| • Green tea: Natural, mint, fir / mint  | <b>3.50€</b> |
| • <b>Infusion:</b>  | <b>3.50€</b> |
| Linden, chamomile, verbena, 5 herbs, yuzu / mandarin, green rooibos mirabelle |              |

☀️ = **SUMMER SEASON ONLY**

❄️ = **WINTER SEASON ONLY**



## THE DIGESTIFS

- Madeira rum William Hinton White 6cl 7.50€
- Madeira rum William Hinton Aged Amber 3 years 6cl 7.50€
- **Vanilla-spiced rum, Jean Boyer Whisky Blend Classic,** 6cl 7.00€
- **Meyer's Alsace Whisky Blend Sup. Pinot Noir finish,** 6cl 7.50€
- **Meyer's Alsace Whisky Bourbon aged in oak,** 6cl 8.50€
- **Meyer's Alsace Whisky Nationale 10 years French** 6cl 8.50€
- **Oak, Jean Boyer Landes Whisky Nationale 10 years** 6cl 9.00€
- **Peated, Jean Boyer Landes** 6cl 10.00€
- **Russian Doll Vodka**  Distillery Strasbourg 6cl 7.50€
- Alsatian Gin, Meyer's Alsace Gin 6cl 7.50€
- Coscorra, Jean Boyer Landes 6cl 7.50€

### CHOICES OF SUPPLEMENTS

Jug 15cl 2.00€

- **Pure fruit juice Sautter Pom'Or, Alsace:**  
Pineapple juice, apple juice or orange juice
- **Soft drinks: Lisbeth, Alsace**  
Alsace Cola, sparkling water, Soutzy lemonade



- **House whisky cream** 6cl 6.00€
- **Mint lozenge Marie Brizard** 6cl 6.50€
- **Bas-Armagnac 15 years old, Desbons Landes** 6cl 10.50€
- **Fir liqueur, Wolfberger** 6cl 7.00€
- **Spirits Adam Alsace,** 6cl 8.00€  
Quetsche, mirabelle, Williams pear, kirsch, raspberry, gewurtz marc

- **Irish cream Whiskey :** 11.00€  
Double espresso, homemade whisky cream 4cl, whipped cream, crêpe dentelle, powdered cocoa
- **Irish Coffee :** 11.00€  
Double espresso, liquid cane sugar, Meyer's Alsace Blend whisky 4cl, whipped cream, crêpe dentelle, powdered cocoa
- **Landais Coffee :** 12.50€  
Double espresso, liquid cane sugar, 15-year-old Landais Armagnac 4cl, whipped cream, crêpe dentelle, powdered cocoa
- **Vosgien Coffee :** 11.00€  
Double espresso, liquid cane sugar, 4cl pine liqueur, whipped cream, crêpe dentelle, powdered cocoa



# Carte des crêpes



## salées

**For the aperitif our " CREP'TAPAS "!**

**(Rolled and sliced crepe to share!)**

**2 crepes 24cm of choice: €14.50**

**OR**

**1 crepe 32cm of choice: €11.50**

- **Iberian Bellota chorizo, cow tomme with bear garlic, fresh parsley**
- **Morbier AOP, smoked white ham, fresh chives**
- **Farmhouse Munster, smoked ham cured with pine, fresh parsley**
- **Plain goat cheese, homemade tomato sauce, fresh chives**
- **Smoked trout, garlic cream and homemade herbs, fresh chives**

## Our savory crepes are made only with wheat flour.

The dough, béchamel & sauces are 100%  
homemade and based on local products

	Medium (26cm)	Large (32cm)
<b>• ALSACIAN :</b> Farm fresh cream, country bacon, grated cheese blend*, diced onions and shallots & grilled	<b>11.50€</b>	<b>14.00€</b>
<b>• AMERICAN :</b> Shredded aged cheddar, béchamel, minced meat, Melted cheddar, homemade barbecue sauce, fried onions	<b>14.50€</b>	<b>17.00€</b>
<b>• BASQUE :</b> Tomato sauce, grated cheese blend*, sliced roasted chicken fillets, diced onions and shallots, grilled peppers, drizzle of olive oil & fresh parsley	<b>13.00€</b>	<b>15.50€</b>
<b>• GOAT HONEY :</b>  Farm fresh cream, grated mixture*, aged goat cheese and fresh goat cheese, fir honey from Vosges AOP, sliced almonds toasted	<b>13.00€</b>	<b>15.50€</b>
<b>• CHORIZO :</b> Tomato sauce, grated cheese blend*, grilled peppers, Iberian Bellota chorizo, olive oil drizzle, fresh parsley	<b>12.50€</b>	<b>15.00€</b>
<b>• SPANISH :</b>  Grated cheese blend*, grilled cuttlefish, house persillade, Iberian Bellota chorizo, olive oil drizzle, fresh parsley	<b>12.00€</b>	<b>14.50€</b>
<b>• MUSHROOM FOREST :</b> Béchamel, grated cheese blend*, country bacon, mushrooms Parmesan? (Paris) sliced, house persillade, fresh parsley	<b>12.50€</b>	<b>15.00€</b>
<b>• BLACKSMITH :</b> Farm fresh cream, grated cheese blend*, minced meat, croque-mont cheese, farm egg	<b>14.00€</b>	<b>16.50€</b>




	Medium (26cm)	Large (32cm)
<ul style="list-style-type: none"> <li> <b>GOURMANDE :</b>            Béchamel, Morbier AOP Les Monts de Joux, smoked white ham, farm egg, fresh chives         </li> </ul>	<b>13.00€</b>	<b>15.50€</b>
<ul style="list-style-type: none"> <li> <b>INDIAN :</b>            Farm fresh cream, grated mix*, sliced roasted chicken fillets, grilled peppers, homemade curry sauce, fried onions, fresh parsley         </li> </ul>	<b>12.50€</b>	<b>15.00€</b>
<ul style="list-style-type: none"> <li> <b>LANDAISE :</b>            Béchamel, grated mix*, pulled duck confit, slices of dried duck breast, pine nuts, maison foie gras with Espelette pepper         </li> </ul>	<b>15.00€</b>	<b>18.00€</b>
<ul style="list-style-type: none"> <li> <b>MARGHERITA :</b>             Tomato sauce, grated mix*, fresh tomatoes, fresh chives         </li> </ul>	<b>9.50€</b>	<b>11.50€</b>
<ul style="list-style-type: none"> <li> <b>MONTAGNARDE :</b>            Béchamel, country bacon, Vosges mountain camembert, homemade persillade, diced &amp; grilled onions and shallots, fresh parsley         </li> </ul>	<b>14.00€</b>	<b>16.50€</b>
<ul style="list-style-type: none"> <li> <b>NORDIQUE :</b>             Cow tomme with bear garlic, smoked trout, lemon cream, and fine herbs, a touch of farm cream, fresh chives, candied lemon zest         </li> </ul>	<b>14.50€</b>	<b>17.00€</b>
<ul style="list-style-type: none"> <li> <b>POUIC :</b>            Béchamel, grated mix*, Alsace knack, melting cheese croq, fried onions and fresh chives         </li> </ul>	<b>12.00€</b>	<b>14.50€</b>
<ul style="list-style-type: none"> <li> <b>FOUR CHEESES :</b>             Farm fresh cream, grated aged cheddar, aged goat cheese, Munster farmhouse, Morbier AOP Monts de Joux, fresh chives         </li> </ul>	<b>12.50€</b>	<b>15.00€</b>
<ul style="list-style-type: none"> <li> <b>QUEEN :</b>            Farm fresh cream, grated mix*, smoked white ham, sliced fresh button mushrooms         </li> </ul>	<b>11.00€</b>	<b>13.50€</b>

Medium  
(26cm)      Large  
(32cm)

- **ROYAL :** **12.00€**      **14.50€**  
Tomato sauce, grated mixture\*, smoked ham, farm-fresh egg, chopped onions and shallots & grilled
- **SAVOYARDE :** **14.00€**      **16.50€**  
Farm fresh cream, farmer's bacon, Ratte potatoes, smoked raw ham in pine, AOP raclette
- **VEGETARIAN :**  **11.50€**      **14.00€**  
Tomato sauce, grated mix\*, grilled peppers, fresh sliced Paris mushrooms, hazelnut oil, fried onions, fresh chives
- **VOSGIENNE :** **14.50€**      **17.00€**  
Farm fresh cream, farmer's munster, smoked white ham, Ratte potatoes, chopped & grilled onions & shallots, smoked raw ham in pine

**GLUTEN-FREE OPTION**  
Housemade buckwheat pasta, made to order  
**+2€**

**\*Grated mix: emmental and bargkass  
(bargkass is a mild Alsatian raw cow's milk cheese, like Gruyère)**

- **FRESHNESS SALAD :**   **Small 6.50€**       **Large 8.50€**  
Seasonal salad and arugula, house raspberry salad dressing, cherry tomatoes, mix of seeds and dried fruits (sunflower, pumpkin, raisins, cranberries, walnuts)

**KIDS MENU**  
up to 10 years old  
**14€**  
Savory crepe of your choice (24cm)  
+  
Sugar crepe or Nut' (24 cm)  
**OR**  
1 Scoop of ice cream of your choice  
+ Chantilly

Carte des crêpes




Sucrées et des glaces



# SWEET CREPES (32cm)

100% homemade dough based on fresh & local products


- **Plain** 5.00€
- Sweet to choice: white sugar, brown sugar, powdered sugar, brown sugar/cinnamon 6.00€  
**Sweet to choice child size (24cm) 4.50€**
- **Maple syrup** 7.00€
- **Pressed yellow lemon juice &**
  - brown sugar 7.00€
  - mountain honey  8.50€

## Our creations:

- House-made salted butter caramel coulis 7.00€
- House-made dark chocolate coulis 72% 7.50€
- House-made milk chocolate coulis with fleur de sel 45% 7.50€
- House-made chestnut cream 7.50€
- House-made Alsace apple compote & cinnamon 7.00€




## Our partners:

- **Climont artisanal jam from Alsace, choice:** 7.00€  
Wild blueberry, mirabelle, strawberry, raspberry, damson or apricot
- Nut' Alsace, hazelnut spread from Piedmont, Jacques Bockel 9.00€  
**Nut' Alsace Child size (24cm) 6.00€**
- **Mountain honey** , The High Apiaries 8.00€
- Salted butter from the Champs Fleuris farm & white sugar 7.50€

## Our mini crêpes:

- 5 mini's Sugar of your choice: white, brown, icing sugar, brown sugar/cinnamon 5.00€
- 5 mini's with a topping of your choice (excluding salted butter) 6.50€
- Gourmet minis! (3 surprise mini's + espresso coffee) 6.00€  
(+ 2€ extra for tea, cappuccino, latte, etc.)

## Gourmet add-ons:

- **Whipped cream** : 100% homemade, lightly vanilla-flavored 2.00€
- **Topping:** 1.50€  
Dark chocolate, Milk chocolate fleur de sel, Brown cream, Jam,   
Honey Apple/cinnamon compote, Lemon juice, Nut' Alsace spread,  
Salted butter caramel, Maple syrup
- **Extra:** 0.80€  
Sliced almonds, Roasted hazelnuts, Crumbled meringue,  
Lace crêpes, Chocolate sparkles, Speculoos bits, Shredded coconut
- **Extra fruit:** Banana or seasonal fruit 1.50€
- Extra ++ : Scoop of ice cream of your choice 3.00€
- Extra +++ : Flambé with Grand Marnier or Madère rum 4 cl 4.50€



# OUR ARTISANAL ICE CREAMS

## The Dessert Company

Artisan ice cream maker since 1983, craftsmanship & 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\*
- Yellow lemon\*
- Strawberry
- Raspberry\*
- Unicorn (Banana-strawberry)
- Mint-chocolate
- Blueberry\*
- Coconut\*
- Orange-brandy
- Passion\*
- Plombière  
(Kirsch & candied fruits)
- Pine nuts & Honey
- Pistachio
- Pear\*
- Praline-hazelnut
- Rum-raisin
- Rock chocolate
- Vanilla
- Violet




Our ice cream scoops are delicious and accompanied by a lace biscuit and of its pretty decoration!

**1 scoop + : €4.00**

**2 scoops ++ : €7.50**


**3 scoops +++ : €10.50**

#### Gourmet Add-ons:

- Whipped cream: 100% homemade, slightly vanilla flavored **€2.00**
- **Topping:** **€1.50**  
Dark chocolate, milk chocolate with fleur de sel, Honey   
Chestnut cream, Jam, Apple/cinnamon compote, Lemon juice, Nut spread Nut' Alsace, Salted butter caramel, Maple syrup
- **Extra :** **0.80€**  
Slivered almonds, toasted hazelnuts, broken meringue, lace wafers,  
Chocolate sprinkles, Speculoos crumbs, grated coconut
- **Extra fruit :** **1.50€**  
Banana or Fruit of the moment





## LE GÉNÉREUSES:

- **Land's :** **15.00€**  
2 scoops pine nuts & honey, 1 scoop vanilla, Mountain honey whipped cream, pine nuts 
- **Three chocolates:** **14.00€**  
1 scoop dark chocolate, 1 scoop white chocolate, 1 scoop chocolate rocher, house milk chocolate sauce with sea salt 45 %, whipped cream, chocolate sprinkles
- **Dame blanche:** **14.00€**  
3 scoops vanilla, house sauce dark chocolate 72 %, whipped cream, wafer biscuits
- **Banoffee style:** **13.00€**  
1 scoop banana, 1 scoop peanut, fresh banana, salted caramel sauce house, whipped cream, speculoos
- **Banana Split:** **14.50€**  
Banana fresh, 1 scoop vanilla, 1 scoop strawberry, 1 scoop dark chocolate, house dark chocolate sauce 72%, whipped cream, roasted hazelnuts

## ALCOHOLIC:



- **Cider:** **7.50€**  
1 scoop cider, 15cl of Brut Cider 
- **Colonel:** **9.00€**  
1 scoop lemon yellow, 4cl of Vodka Russian doll 
- **Fresh:** **8.50€**  
1 scoop mint-chocolate, 4cl mint lozenge
- **Madeira:** **9.00€**  
1 scoop rum raisin, 4cl aged rum William Hinton 3 years
- **Vosgienne:** **8.50€**  
1 scoop blueberry, 4cl blueberry liqueur Adam Alsace
- **Orangée:** **11.00€**  
1 scoop orange-cognac, 4cl Armagnac 15 years aged Landais  
Whipped cream supplement: 100% house-made, slightly vanilla 2.00€

Net price incl. tax, service included

## OUR LOCAL PARTNERS

Most of our products are local!

Therefore we may have different suppliers, depending on periods, the productions and arrivals..

Milk, cream, butter Ferme  
des Champs Fleuris 88370  
Plombière-les-Bains

The mountain dweller

Fromagerie Gérard  
88530 Le Tholy

Beef meat and

of chicken

Gaec du Grand Farm  
Liezey  
88400 Liezey

Wheat flour Moulin  
Peterschmitt

68127 Niederhergheim

Le Nut' Alsace

Jacques Bockel  
67700 Monswiller

Jams Confitures  
du Climont 67420  
Ranrupt

Goat cheese Ferme  
de Wiedenthal  
68140 Stosswihr

Honey

Les Hauts Ruchers  
88400 Gérardmer

Munster & bargkass  
Ferme Heinrich  
68140 Stosswihr

Water and soft drinks

Lisbeth

68570 Soultzmatt

Fruit juices

Sautter Pom'Or  
67770 Sessenheim



### INFO POINT

- **Continuous service of savory & sweet crepes**  
From 11am to 8pm (Last service)
- Open every day except Wednesday and Thursday outside school holidays.
- Closed only on Thursday during school holidays.

#### Follow us



La Maison Creperie Bar - Hotel



creperielamaisonbarhotel

Or on our site:

[www.creperielamaisonbar-hotel.com](http://www.creperielamaisonbar-hotel.com)

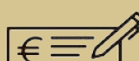
Creperie La Maison Bar-Hôtel

Col de la Schlucht

68140 STOSSWIHR

03 89 77 04 06

#### ACCEPTED METHODS OF PAYMENT



# And also... discover our Hotel\*\*!

## OUR RATES & OPTIONS

« Price single room ⓘ

Chambre	Nb de personnes	Balcon	Taille	Nbre de lits	Prix
Chambre 1	1or2	YES	20m <sup>2</sup>	2 beds separated	90 99€
Room2	1 ou 2	OUT	18m <sup>2</sup>	1 double bed	140 89€
Room3	10o0u2	YES	18m <sup>2</sup>	1 double bed	140 89€
Room4	1 ou 2	YES	18m <sup>2</sup>	1 double bed	140 89€
Room5	10o0u2	YES	30m <sup>2</sup>	1 double bed	140 119€
Chambery	1or2	NO	32m <sup>2</sup>	2 lits séparés	90 109€
Room7	10u2	NO	18m <sup>2</sup>	2 beds separated	90 89€
Room8	10or2	NO	20m <sup>2</sup>	2 beds separated	90 89€
Room9	1or2	NO	18m <sup>2</sup>	1 double bed	140 79€

The establishment is not equipped with a accessible room (PMR) .

All our rooms are equipped of a shower room with toilet, of a TV and with access wifi free.

Private parking local hikers & skiers.

Here you will find information and rates concerning our hotel.

Do not hesitate to ask us for a brochure or more information.

You can visit the hotel at [creperielamaisonbar-hotel.com](http://creperielamaisonbar-hotel.com)

Or scan:



You will have access to the virtual tour of the establishment

« Price in Half Board ⓘ

The Half board includes dinner and breakfast:  
(Adult 38€/person/night, Child 21€/person/Night)

Room	Pour 1 personne	Pour 2 personnes
Room 1	137 €	175€
Room 2	127€	165€
Room 3	127€	165€
Room 4	127€	165€
Room 5	127€	195 €
Room 6	147€	185€
Room 7	127€	165€
Room 8	127€	165€
Room 9	117€	155€

« Price in full board ⓘ

Full board includes lunch, dinner in the evening and breakfast,  
(Adult 63€/per/night, Enfant\* 34 50€/per /night)

Chambre	Pour 1 personne	Pour 2 personnes
Room 1	162€	225 €
Room 2	152€	215€
Room 3	152€	215€
Room 4	152€	215€
Room 5	182€	245€
Room 6	174€	235€
Room 7	152 €	215€
Room 8	152€	215€
Room 9	142€	205€

\* Child from — 10 years

Tourist tax at 1.06 €/night/person

■ Price of options:

Breakfast	14€ /pers (Child - under 10 years: 10€)
Picnic	To from 6.50€ /person
Cat Dog	3€ /day 5€ /day
Additional adult	50€ /night /person (88€ in half board)
Baby cot (up to 2 years old) = Only in rooms 4, 5 and 6	3€ /night
Child rate (3 to 10 years old) *	30€ /night /person (S1€ in half board)
Departure check-out (until 12:00)	10€ /person
Bicycle storage	3€ /bike /night

\* Only the rooms 5 and 6 can accommodate people additional

• To know ⓘ

« Arrival time from 16:00, departure until 10:00

« Breakfast is to be selected upon arrival. We will ask you to fill out a form for this purpose,

• The breakfast time to choose is between 8:00 and 9:30

• In half board, for your 1<sup>st</sup>\* night, the dinner offered is our crepe savory with salad and sweet crepe or homemade dessert. At

partin de la 2<sup>ème</sup> tonight we offer you a unique homemade menu

with starter, main course, dessert

"In full board, we offer the unique homemade menu for dinner, and the savory crepe option for lunch."

Please inform us in advance in case of intolerance, allergy, or special diet to offer you an adapted menu.

Please contact us directly for any request for an extra bed.

Nous vous remercions



de Your visite !