



RESTAURANT La Belle Journée

www.belle-journee.fr 0033 3 89 77 72 90



STARTERS

6 Snails in Alsatian Style (1-7-9-13) 7.50€

Mixed salad with Barikäss cheese (7) 7.00€

green salad, grated vegetables, tomatoes, grated Barikäss

"Vosgienne" salad (1-3-10) 9.00€

green salad, egg, bacon, tomato, crouton

"Vigneronne" salad (7-10) 9.00€

Cervelas, Emmental, Pickle, Tomato

Warm Munster salad (1-7-8-10) 9.00€

green salad, warm Munster toast, cured ham and walnuts

Little Caesar in Our Own Way (1-3-7) 9.00€

Green salad, chicken, cheese, eggs

Ocean Salad (2-11) 10.00€

Green salad, raw vegetables, peeled shrimps

Wormsa Salad with Foie Gras (3-8-10-11) 13.50€

green salad, egg, tomato, smoked duck breast, pan-fried foie gras



CHILDREN'S MENUS

9.80€

for children under 12 years old

Mini Burger or Knack Alsatian
or Steak Choppy or Breaded Chicken + ICE CREAM

Ice cream 1 scoop or ice cream to choose from the board
Served with fries or spätzle or vegetables of the moment

EXTRAS

Extra Portion of Fries 4.20€

Green Salad (10) 3.50€

SALADS in dish size

"Vosgienne" Salad, dish size (1-3-10) 14.50€

green salad, egg, bacon, tomato, crouton

"Vigneronne" salad, dish size (7-10) 14.50€

Cervelas, Emmental, Pickle, Tomato

Warm Munster Salad, dish size (3-8-10-11) 14.50€

green salad, warm Munster toast, cured ham and walnuts

Caesar Salad Our Way, dish size (1-3-7) 14.50€

Green salad, chicken, cheese, eggs

Ocean Salad, dish size (2-11) 16.50€

Green salad, raw vegetables, peeled shrimps

Wormsa Salad with Foie Gras, dish size (3-8-10-11) 19.50€

green salad, egg, tomato, smoked duck breast, pan-fried foie gras

DISHS

Poultry escalope with Mushrooms (1-7) 14.50€

Poultry, button mushrooms, fries, salad

S'uffgawermti sürkrüt (1-3-7-10) 15.50€

Sauerkraut cabbage, knepflés, cream, bacon au gratin with Munster cheese

Grill of the day, fries, salad 15.50€

Grilled Beef, Poultry or Pork, or other, depending on arrival

Pork Knuckle Grilled with Munster (7) 19.50€

Alsatian pasta, sauerkraut puffs and all au gratin with Munster cheese

Alsatian Sauerkraut with 5 Meats 19.50€

Burger Of the Week, fries, salad (1-7-11) 18.50€

Burger supplement with double hamburger steak + 4€ supplement

Veggie Burger, fries, salad (1-6-7-11) 18.50€

Plant-based steak

Steak (faux filet) 250g sauce of your choice (1-7-10) 28.00€

ask the servers for the sauce

Poultry Cordon Bleu with Munster cheese (1-3-7-10) 23.00€

POULTRY cordon bleu, cured ham, served with mushroom cream sauce

Poultry Cordon Bleu with Barikäss cheese (1-3-7-10) 23.00€

POULTRY cordon bleu, cured ham, served with mushroom cream sauce

1 garnish of your choice with your cordon bleu or ribeye:
Spätzle pasta, sauerkraut, fries or seasonal vegetables.

- Page 2: Hot drinks, cheeses and desserts
- Page 3: Cold drinks and wine list
- Page 4: List of allergens (1 to 14) and QR code of the menu in English and German



= our low prices

Our selection of drinks ☺

The glass of Edelzwicker AOC wine 12 cl	3.60€ ☺
Quarter Edelzwicker AOC wine 25 cl	5.60€
Meteor Pils beer (finely hopped blonde) 25 cl	3.60€ ☺
Meteor Pils beer (finely hopped blonde) 50 cl	5.80€
Tiger Bock beer (malty and fruity blonde) 50 cl	6.40€
Le Picon beer 50 cl (Alsatian speciality: beer + bitter)	7.40€
L'Apérol Spritz 18 cl	8.00€
Kir with Crémant d'Alsace AOC 12 cl	6.80€
<i>Blackcurrant, Blackberry, Raspberry, Blueberry, Mirabelle Plum, or Elderberry Liqueur</i>	
Iced Peach Tea 25 cl	3.80€
Coca Cola 33 cl	3.80€
Water Blue Carola (natural), Green (gaseous) or Red (very gaseous) 1 L	5.00€
Coffee	2.00€

Find the list of all our drinks and wines on page 3.

DIGESTIVES

Armagnac 4 cl	6.00€
Calvados 4 cl	6.00€
Cognac 3 stars 4 cl	6.00€

Maison Metté brandies in Ribeauvillé:

Homemade fruit brandies Metté 3 cl	6.80€
<i>Raspberry, Kirsch, Williams Reserve Pear, Wild Sloe, Old Mirabelle Plum</i>	
Gentian brandies house Metté 3 cl	6.80€
Homemade Ginger Eaux-de-vie Metté 3 cl	6.80€
Marc de Gewurztraminer house Metté 3 cl	6.80€

Exceptional rums:

Diplomático Mantuano Rum (Venezuela) 4 cl	6.00€
Don Papa Baroko Rum (Philippines) 4 cl	7.00€

Exceptional whiskies:

Johnnie Walker Black Label 12 Years Old (40°) 4 cl	6.50€
Talisker Single Malt 10 Years Old (45.8°) 4 cl	7.00€

OUR HOT DRINKS

Eilles teas or infusions (see tea menu)	3.20€
Espresso / Ristretto	2.00€
Cream/milk coffee or long coffee	2.20€
Large coffee (double espresso)	3.00€
Large coffee (double espresso) cream/milk	3.20€
Cappuccino (milk foam or whipped cream)	3.20€
Latte Macchiato	3.80€
Irish Coffee / Elsass Coffee	9.20€
Hot chocolate	3.20€
Whipped hot chocolate	3.80€

CHEESE

Portion of farmhouse Munster cheese (7)	5.00€
Trio of cheeses from the valley (7)	9.00€

DESSERTS

Fruit Tart of the day (1-3-7)	6.00€ ☺
Blueberry Cottage Cheese (7)	6.00€ ☺
Soft Chocolate Cake (1-3-7)	8.80€
Gourmet Coffee (1-3-7-8)	10.00€

Our ice creams: Vanilla, Dark Chocolate, Coffee, Caramel (sea salt), Strawberry, Walnuts

Our sorbets: Raspberry, Lemon, Passion Fruit, Cherry, Orange, Pineapple, Blueberry

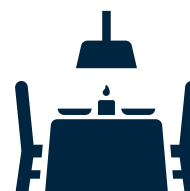
ICE CREAM (1-3-7):

Cup 1 Ball	2.80€
Cut 2 Balls	5.20€
Cup 3 Balls	7.80€
Whipped cream supplement	0.60€
Frozen meringue (2 flavors of your choice + whipped cream)	7.80€

OUR ICE CREAM CUP (1-3-7):

Wormsa (blueberries, vanilla, blueberries, fruit, whipped cream)	8.20€
Black Forest (cherry, dark chocolate, whipped cream)	8.20€
White Lady (vanilla, chocolate sauce, whipped cream)	8.20€
"Liégeois" Coffee (coffee, vanilla, cold coffee, whipped cream)	8.20€
"Liégeois" Chocolate (chocolate, vanilla, chocolate sauce, whipped cream)	8.20€
Red Fruit (fresh, blueberry, raspberry, whipped cream)	8.20€
"Belle Journée" (caramel, walnuts, caramel sauce, whipped cream)	8.20€
Exotic (pineapple, orange, passion fruit, whipped cream)	8.20€
Colonel (lemon balls drizzled with vodka)	10.00€
Creole (pineapple, passion fruit, rum)	10.20€
3 ice balls with alcool	10.00€

Cutlery without order (over 4 years old) 8.00€



DRINKS MENU

WINE BY THE GLASS in 12 cl and pitchers

	Glass 12cl	Pitcher 25cl	Pitcher 50cl
Edelzwicker AOC	3.60€	5.60€	9.90€
Rosé AOP	4.20€	8.20€	16.40€
Côtes du Rhône AOP	4.20€	8.20€	16.40€
Pinot blanc AOC	4.20€	8.20€	16.40€
Riesling AOC	4.80€	9.20€	18.40€
Pinot Gris AOC	4.80€	9.20€	18.40€
Pinot Noir AOC	4.80€	9.20€	18.40€
Gewurztraminer AOC	5.00€	- -	
Muscat AOC	5.00€	- -	
Bordeaux AOP	6.20€	11.50€	22.00€
Crémant AOC	6.40€	- -	

APPETIZERS

Kir with Alsace White Wine AOC 12 cl	4.60€
<i>Blackcurrant, Blackberry, Raspberry, Blueberry, Mirabelle Plum, or Elderberry Liqueur</i>	
Kir with Crémant d'Alsace AOC 12 cl	6.80€
<i>Blackcurrant, Blackberry, Raspberry, Blueberry, Mirabelle Plum, or Elderberry Liqueur</i>	
Crémant d'Alsace AOC 12 cl cup	6.40€
Ricard	2 cl 3.20€
White Martini or Red Martini or Suze	4 cl 4.20€
Porto or Campari	4 cl 4.60€
Aperol spritz	18 cl 8.00€
Scotch whisky	4 cl 5.40€
Scotch whiskey with Coke	4 cl + 10 cl 6.40€
Vodka, Gin, Tequila, Get 27 or Malibu	4 cl 5.60€
Alcohol 4cl with fruit juice 10cl	4 cl + 10 cl 6.60€

DRAFT BEERS

Meteor Pils (finely hopped blonde)	25 cl 3.60€	50 cl 5.80€
Tiger Bock (malty and fruity blonde)	25 cl 4.00€	50 cl 6.40€
Draft beer of the moment (white, etc.)	25 cl 4.20€	50 cl 6.80€
Monaco or Meteor Pils with syrup	25 cl 4.20€	50 cl 6.80€
Picon Beer	25 cl 4.60€	50 cl 7.40€
Bitter Beer or Cynar Beer	25 cl 4.60€	50 cl 7.40€

BEERS BOTTLED

Bottle beer of the moment (Taal or Meteor, ... see table)	33 cl 5.20€
Alcohol-free Beer	25 cl 3.80€

COLD DRINKS

Blue Carola (natural), Green (gaseous) or Red (very)	50 cl 3.40€	1 L 5.00€
Water syrup	25 cl 2.00€	50 cl 4.00€
<i>(Lemon, Strawberry, Grenadine, Mint, Blueberry, Peach, Violet)</i>		
Lemonade in a Glass	25 cl 2.40€	50 cl 4.80€
Diabolo	25 cl 2.80€	50 cl 5.00€
Perrier	33 cl 3.60€	
Iced peach tea or Orangina	25 cl 3.80€	
Schweppes or Schweppes Citrus	25 cl 3.80€	
Coca Cola or Coca Cola zero	33 cl 3.80€	
Fruit juices	25 cl 3.80€	
<i>(Apricot, pineapple, orange, grapefruit, apple, tomato)</i>		

WHITE WINE OF ALSACE AOC in 75 cl

DOMAINE HARTMANN in Voegtlinshoffen AOC:

Gewurztraminer Stone Flowers	27.00€ promotion! 25.00€
<i>(floral, exotic fruits - subtle)</i>	

SCHOENHEITZ ESTATE in Wihr-Au-Val AOC:

Pinot Blanc Val Saint Grégoire <i>(light, mineral and fruity wine)</i>	24.50€
Riesling <i>(beautiful minerality, fresh)</i>	26.50€
Pinot Gris <i>(fruity, powerful and fat)</i>	27.00€
Muscat <i>(fruity, fresh and light)</i>	28.00€
Gewurztraminer <i>(fruity and mellow)</i>	29.00€
Crémant <i>(Pinot Auxerrois)</i>	30.00€

ROSÉ WINE OF FRANCE in 75 cl

Côtes de Provence AOP <i>(candied cherry and tangy strawberry)</i>	18.50€
Tavel AOC Rosé <i>(balanced and gourmet)</i>	21.00€

RED WINE OF FRANCE in 75 cl

ALSACE	
Pinot Noir AOC - Schoenheitz <i>(red fruits and spicy notes)</i>	27.00€

BORDEAUX	
Saint Emilion Lajarde Montarlier AOC <i>(ripe fruit, roasting)</i>	28.00€
Graves Marquis de Sainville AOC <i>(veiled in smoke - aerial)</i>	30.00€

BURGUNDY	
Bourgogne Passe-Tout-Grains AOC <i>(light - spices and red fruits)</i>	24.00€

CÔTE DU RHÔNE	
Côtes du Ventoux AOP <i>(spicy, easy to drink, black fruit flavour)</i>	19.00€
Vacqueyras AOP <i>(thin and elegant)</i>	25.00€
Lirac Domaine Mordorée Domaine Pélaqué AOC <i>(terroir)</i>	28.00€

SOUTH FRANCE	
Côte de Thongue IGP Domaine de Coussan <i>(spicy, fleshy and full)</i>	24.00€

LIST OF ALLERGENS

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1. **CEREALS CONTAINING**
gluten / Getreide (Hafer, Weizen, Dinkel, Gluten, Roggen)
2. **CRUSTACEANS AND CRUSTACEAN PRODUCTS**
Crustaceans / Krebstier und Produkte mit Krebstier
3. **EGGS AND EGG PRODUCTS**
Eggs / Eier
4. **FISH AND FISH PRODUCTS**
Fisch / Fisch
5. **PEANUTS AND PEANUTS / ERDNUSS**
peanut products
6. **SOYBEANS /**
Sojabohne soybeans
7. **MILK AND MILK PRODUCTS**
Milk / Milch
8. **NUTS**
/ Nuss
9. **CELERY & CELERY PRODUCTS**
Celery / Saddlery
10. **MUSTARD AND MUSTARD PRODUCTS**
11. **SESAME SEEDS AND SESAME SEED PRODUCTS**
Sesame seeds / Sesamsamen
12. **LUPINE AND LUPINE**
Lupine / Lupine products
13. **MOLLUSCS AND MOLLUSC PRODUCTS**
Molluscs / Weichtier
14. **SULPHUR DIOXIDE AND SULPHITES IN A CONCENTRATION OF + 10MG/KG OR 10MG/LT**
Sulphurous anhydrides and sulphites + 10mg/kg or 10mg/lit / Schweflige Anhydride und Sulfite + 10mg/kg or 10mg/lit

OUR LOCAL PRODUCERS

SUMMER PASTURE FARM	-> BARIKÄSS AND SIASKASS
ROTTENBACH FARM	-> MUNSTER CHEESE AND BARIKÄSS WITH WILD GARLIC
SCHLITTEUR BAKERY	-> BREAD AND PASTRIES
BIO-VILLEMIN FARM	-> ORGANIC MINCED STEAK
HANS FISH FARMER	-> FISH SUGGESTIONS
SCHOENHEITZ WINERY	-> WINES
TAAL BREWERY	-> LOCAL BEERS
MÉTTE DISTILLERY	-> SPIRITS



*Consult our restaurant menu in English on our website
(bottom of the page)*

*Konsultieren Sie unsere Restaurantkarte
auf Deutsch auf unserer Website (unten auf der Seite)*