



# RESTAURANT La Belle Journée

Heated swimming pool accessible free of charge to our restaurant clients for lunch.

www.belle-journee.fr 03 89 77 72 90

## STARTERS

<b>6 Snails Alsatian</b> (1-7-9-13)	8.00€
<b>Plate of local charcuterie</b> (5-9-10)	9.50€
<b>Boiled egg, vegetable puree and Barikäss</b> (3-7) <i>egg, mashed potatoes, vegetable of the moment, Barikäss cheese</i>	9.50€
<b>The Hot Munster Salad</b> (1-7-8-10) <i>green salad, warm Munster toast, cured ham and walnuts</i>	9.50€
<b>Wormsa Salad with Foie Gras</b> (3-8-10-11) <i>green salad, egg, tomato, smoked duck breast, foie gras</i>	14.00€

## SALADS in flat size

<b>Salad with Hot Munster, main course</b> (3-8-10-11) <i>green salad, warm Munster toast, cured ham and walnuts</i>	15.50€
<b>Wormsa Salad with Foie Gras, main course</b> (3-8-10-11) <i>green salad, egg, tomato, smoked duck breast, foie gras</i>	22.00€



## CHILDREN'S MENUS 11.00€ for children under 12 years old - 6 choices:

<b>Small Burger child</b> or <b>Knack Alsatian</b> or <b>Steak Chopped</b>	or <b>Breaded Chicken</b> or <b>Little Meat Pie</b> raw vegetables or <b>pasta Spätzlés</b> Mushroom cream sauce
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And a dessert: 1 scoop ice cream or an ice cream to choose from the board

## MAIN COURSES - the classics

<b>Chicken cutlet with Mushrooms</b> (1-7) <i>Poultry, mushrooms, fries, salad</i>	15.50€ 🍌
<b>Grill of the day, fries, salad</b> <i>Grilled Beef, Poultry or Pork, or other, depending on arrival</i>	17.00€ 🍌
<b>Burger of the Week, fries, salad</b> (1-7-11) <b>Supplement with double organic free-range minced steak + 4€</b>	19.00€
<b>Veggie Burger, fries, salad</b> 🌿 (1-6-7-11) <i>Plant-based steak</i>	19.00€
<b>Faux-filet 250g sauce of your choice</b> (1-7-10)	28.00€
<b>Chicken Cordon Bleu with Munster cheese</b> (1-3-7-10) <i>POULTRY cordon bleu, cured ham, served with mushroom cream sauce</i>	24.90€
<b>Chicken Cordon Bleu with Barikäss cheese</b> (1-3-7-10) <i>POULTRY cordon bleu, cured ham, served with mushroom cream sauce</i>	24.90€
<b>1 garnish of your choice with your cordon bleu or faux-filet: Spätzlés, sauerkraut, fries or seasonal vegetables.</b>	

## RACLETTE with cheeses from the region

<b>Trio of Farm Raclette 200g</b> (7) <i>potatoes, raclette cheese, Munster, Barikäss, green salad and pickles</i>	21.00€
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<b>Triple of 200g Farm Cheese Raclette accompanied by charcuterie from the Valley</b> (5-7-9-10) <i>potatoes, raclette cheese, Munster cheese, Barikäss, green salad, pickles, cooked ham, cured ham, gendarme charcuterie</i>	24.00€
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- Alternative toppings to charcuterie:**
- "La Végétarienne" raw vegetables and red onion rings
  - "La Vosgienne" smoked bacon and red onions

<b>Extra 150g raclette</b>	+ 4€
<b>Extra 150g of charcuterie</b>	+ 4€



## MAIN COURSES - regional specialities

<b>S'uffgawermti Sürkrüt</b> (1-3-7-10) <i>Sauerkraut cabbage, knepfés, cream, bacon au gratin with Munster cheese</i>	16.20€
<b>Valley Meat Pie with fries or raw vegetables</b> (1-3-5-6-7-9-10) <i>Stuffed with pork, egg and milk bread in puff pastry</i>	18.00€
<b>Fleischnaks with fries or raw vegetables</b> (1-3-5-6-7-9-10) <i>Meat stuffing rolled in noodle batter, cooked in broth</i>	18.00€
<b>Alsation Sauerkraut with 4 Meats</b> (5-9-10) <i>Sauerkraut cabbage, Knack, Smoked collar, Alsace smoked sausage, Smoked bacon</i>	20.90€
<b>Pork Shank Confit with Munster</b> (7) <i>Alsation pasta, sauerkraut puffs and all au gratin with Munster cheese</i>	20.90€

## EXTRAS

<b>Portion of French Fries Additional</b> (5)	4.20€
<b>Green Salad</b> (10)	3.50€

As our supplies come from local products, a temporary disruption is possible.

- Page 2: Hot drinks, cheeses and desserts
- Page 3: Cold drinks and wine list
- List of allergens to display in the dining room or on request

🍌 = our low prices



## LES D'GÉSITÉS

Calvados 4 cl	6.50€
Armagnac 4 cl	7.00€
Cognac 3 stars 4 cl	7.00€

### Maison Metté brandies in Ribeauvillé:

Homemade fruit brandies Metté 3 cl <i>Raspberry, Kirsch, Williams Reserve Pear, Wild Sloe, Old Mirabelle Plum</i>	7.00€
Gentian brandies house Metté 3 cl	7.00€
Homemade Ginger Eaux-de-vie Metté 3 cl	7.00€
Marc de Gewurztraminer house Metté 3 cl	7.00€

### Exceptional rums:

Diplomático Mantuano Rum (Venezuela) 4 cl	7.50€
Don Papa Baroko Rum (Philippines) 4 cl	8.50€

### Exceptional whiskies:

Johnnie Walker Black Label 12 Year Old (40°) 4 cl	8.00€
Talisker Single Malt 10 Year Old (45.8°) 4 cl	8.50€

## CHESES

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

## Our selection of drinks

The glass of Edelzwicker AOC wine 12 cl	3.80€ 
Quarter Edelzwicker AOC wine 25 cl	5.90€
Meteor Pils beer (finely hopped blonde) 25 cl	3.80€ 
Meteor Pils beer (finely hopped blonde) 50 cl	7.00€
Tiger Bock beer (malty and fruity blonde) 50 cl	7.60€
Le Picon beer 50 cl (Alsatian speciality : beer + bitter)	9.00€
L'Apérol Spritz 18 cl	10.00€
Kir with Crémant d'Alsace AOC 12 cl <i>Blackcurrant, Blackberry, Raspberry, Blueberry, Mirabelle Plum, or Elderberry Liqueur</i>	8.00€
Lisbeth's Iced Peach Tea 33 cl	4.00€
Coca Cola 33 cl	4.00€
Water Blue Carola (natural), Green (gaseous) or Red (very gaseous) 1L	5.50€
Coffee	2.30€

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

## OUR HOT DRINKS

Espresso / Ristretto	2.30€
Cream/milk coffee or long coffee	2.60€
Eilles teas or infusions (see tea menu)	3.60€
Large coffee (double espresso)	4.00€
Large coffee (double espresso) cream/milk	4.30€
Cappuccino (milk foam or whipped cream)	5.00€
Latte Macchiato	5.60€
Irish Coffee / Elsass Coffee	9.80€
Hot Chocolate	4.00€
Hot chocolate whipped cream	5.00€

## DESSERTS

Fruit tart of the day (1-3-7)	7.20€ 
Blueberry Cottage Cheese (7)	7.20€ 
Soft Chocolate Cake (1-3-7)	9.20€
Gourmet Coffee (1-3-7-8)	11.00€

**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):

1 Ball Cup	3.60€
Cut 2 Balls	6.70€
3 Balls Cup	9.80€
Whipped cream supplement	1.00€
Frozen meringue (2 flavors of your choice plus whipped cream)	9.80€

### OUR ICE CREAM SUNDAES (1-3-7):

Wormsa Cup (blueberry, vanilla, blueberries, fruit, whipped cream)	10.20€
Black Forest Cup (cherry, dark chocolate, whipped cream)	10.20€
White Lady Cup (vanilla, chocolate sauce, whipped cream)	10.20€
"Liégeois" Coffee (coffee, vanilla, cold coffee, whipped cream)	10.20€
"Liégeois" Chocolate (chocolate, vanilla, sauce, whipped cream)	10.20€
Red Fruit (strawberry, blueberry, raspberry, whipped cream)	10.20€
Belle Journée Cup (caramel, walnuts, caramel sauce, whipped cream)	10.20€
Exotic Cup (pineapple, orange, passion fruit, whipped cream)	10.20€
Alcoholic Cup Colonel (lemon balls drizzled with vodka)	12.00€
Creole Alcoholic Cup (pineapple, passion fruit, rum)	12.00€
Cup 3 Alcoholic Balls	12.40€

## DRINKS MENU

### WINE BY THE GLASS in 12 cl and pitchers

	Glass 12cl	Pitcher 25cl	Pitcher 50cl
Edelzwicker AOC	3.80€	5.90€	10.20€
Rosé AOP	4.30€	8.30€	16.50€
Côtes du Rhône AOP	4.30€	8.30€	16.50€
Pinot blanc AOC	4.30€	8.30€	16.50€
Riesling AOC	4.90€	9.30€	18.50€
Pinot Gris AOC	4.90€	9.30€	18.50€
Pinot Noir AOC	4.90€	9.30€	18.50€
Gewurztraminer AOC	5.30€	-	-
Muscat AOC	5.30€	-	-
Bordeaux AOP	6.40€	12.00€	22.50€
Crémant AOC	7.00€	-	-
GRAVES Marquis de Sainville AOC	7.00€	13.50€	25.00€

Lemon slice or syrup supplement to your drink 0.30€

### APPERTIVES

Kir with Alsace White Wine AOC 12 cl		4.80€
<i>Blackcurrant, Blackberry, Raspberry, Blueberry, Mirabelle Plum, or Elderberry Liqueur</i>		
Kir with Crémant d'Alsace AOC 12 cl		8.00€
<i>Blackcurrant, Blackberry, Raspberry, Blueberry, Mirabelle Plum, or Elderberry Liqueur</i>		
Crémant d'Alsace AOC 12 cl cup		7.00€
Ricard	2 cl	3.80€
White Martini or Red Martini or Suze	4 cl	5.00€
Porto or Campari	4 cl	5.00€
Baileys	4 cl	7.50€
Aperol spritz	18 cl	10.00€
Scotch whisky	4 cl	7.00€
Scotch whiskey with Coke	4 cl + 10 cl	8.00€
Vodka, Gin, Tequila, Get 27 or Malibu	4 cl	7.00€
Alcohol 4cl with fruit juice 10cl	4 cl + 10 cl	8.00€

### DRAUGHT BEERS

Meteor Pils (finely hopped blonde)	25 cl 3.80€	50 cl 7.00€
Tiger Bock (malty and fruity blonde)	25 cl 4.20€	50 cl 7.60€
Draft beer of the moment (white, etc.)	25 cl 4.40€	50 cl 7.90€
Panaché with Meteor Pils	25 cl 3.80€	50 cl 7.00€
Monaco or Meteor Pils with syrup	25 cl 4.20€	50 cl 7.60€
Picon Beer (Alsatian speciality : beer + bitter)	25 cl 5.00€	50 cl 9.00€
Bitter Beer or Cynar Beer	25 cl 5.00€	50 cl 9.00€

### BEERS BOTTLED

Bottle beer of the moment (Taal or Meteor, ... see table)	33 cl 5.20€
Non-Alcoholic Beer	25 cl 4.20€

### COLD DRINKS

Blue Carola (natural), Green (gaseous) or Red (very)	50 cl 3.40€	1 L 5.00€
Water syrup	25 cl 3.00€	50 cl 5.40€
<i>(Lemon, Strawberry, Grenadine, Mint, Blueberry, Peach, Violet)</i>		
Lemonade by the Glass	25 cl 3.00€	50 cl 5.40€
Diabolo	25 cl 3.40€	50 cl 6.20€
Schweppes or Schweppes Citrus	25 cl 4.00€	
Fruit juices	25 cl 4.00€	
<i>(Apricot, pineapple, orange, grapefruit, apple, tomato)</i>		
Lisbeth's Iced Peach Tea	33 cl 4.00€	
Coca Cola or Coca Cola zero	33 cl 4.00€	
Orangina	25 cl 4.20€	
Perrier	33 cl 4.20€	

### WHITE WINES OF ALSACE AOC in 75 cl

#### DOMAINE HARTMANN in Voegtlinshoffen AOC:

Gewurztraminer Stone Flowers ~~27.00€~~ **Promotion!** 23.00€  
*(floral, exotic fruits - subtle)*

#### 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 WINES OF FRANCE in 75 cl

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

### RED WINES OF FRANCE in 75 cl

#### ALSACE

Pinot Noir AOC - Schoenheitz *(red fruits and spicy notes)* 27.00€

#### BORDEAUX

Saint Emilion Lajarde Montarlier AOC *(ripe fruit, roasting)* 28.00€  
Graves Marquis de Sainville AOC *(veiled in smoke - aerial)* 30.00€

#### BURGUNDY

Bourgogne Passe-Tout-Grains AOC *(light - spices and red fruits)* 24.00€

#### CÔTE DU RHÔNE

Côtes du Ventoux AOP *(spicy, easy to drink, black fruit flavour)* 19.00€  
Vacqueyras AOP *(thin and elegant)* 25.00€  
Lirac Domaine Mordorée Domaine Pélaqué AOC *(terroir)* 28.00€

#### SOUTH

Côte de Thongue IGP Domaine de Coussan *(spicy, fleshy and full)* 24.00€