

# Beer

## DRAUGHT BEER

|                                 | 25 cl | 50 cl |
|---------------------------------|-------|-------|
| • Fischer tradition (5.5°)..... | 3.30€ | 6.50€ |
| • Bière de saison.....          | 4.00€ | 8.00€ |
| • Picon bière.....              | 4.00€ | 8.00€ |
| • Panaché .....                 | 3.60€ | 7.00€ |
| • Monaco .....                  | 3.70€ |       |

## BOTTLED BEER

|                               | 25 cl | 33 cl |
|-------------------------------|-------|-------|
| • Buckler (1.2% d'alcool) ... | 4.10€ |       |
| • Edelweiss.....              | 3.50€ |       |
| • Kriek cerise.....           | 3.50€ |       |
| • Desperados (5.9°).....      | 5.20€ |       |

## Classic aperitif

|  |      |       |
|--|------|-------|
| • Spritz.....  | 12cl | 6.50€ |
| • Muscat d'Alsace .....                                    | 12cl | 4.20€ |
| • Gewurztraminer Vendanges Tardives .....                  | 12cl | 7.50€ |
| • Vin blanc d'Alsace et crème de cassis, mûre, pêche ..... | 12cl | 4.50€ |
| • Crémant d'Alsace et crème de cassis, mûre, pêche .....   | 12cl | 6.90€ |
| • Crémant d'Alsace.....                                    | 12cl | 6.50€ |
| • Whisky Jack Daniels.....                                 | 4cl  | 6.80€ |
| • Whisky JB.....   | 4cl  | 5.00€ |
| • Ricard.....  | 3cl  | 4.20€ |
| • Martini white or red .....                               | 6cl  | 5.00€ |
| • Suze, Campari .....                                      | 6cl  | 4.00€ |

## Water

|                           | 50cl  | 1L    |
|---------------------------|-------|-------|
| • Carola bleu, verte..... | 2.90€ | 5.50€ |
| • Carola rouge .....      | 2.90€ |       |
| • Perrier 33cl.....       | 3.50€ |       |

## Sodas & fruit juices

|  |      |       |
|--|------|-------|
| • Schweppes Indian Tonic, Agrum' .....   | 25cl | 3.50€ |
| • Ice Tea, Orangina.....                 | 25cl | 3.50€ |
| • Pepsi, Pepsi Max .....                 | 33cl | 3.50€ |
| • Jus de fruits .....                    | 25cl | 3.50€ |
| Orange, apple, tomato                    |      |       |
| • Sirop .....                            | 25cl | 1.90€ |
| Grendine, mint, lemon, grapefruit, peach |      |       |
| • Diabolo .....                          | 25cl | 2.90€ |
| • Limonade .....                         | 25cl | 2.50€ |

## AOP wine in jug

|                        | 12 cl | 25 cl | 50 cl  |
|------------------------|-------|-------|--------|
| • Gewurztraminer ..... | 4.20€ | 7.10€ | 13.90€ |
| • Muscat .....         | 4.20€ | 7.10€ | 13.90€ |
| • Pinot Gris.....      | 4.00€ | 6.70€ | 12.90€ |
| • Edel .....           | 2.30€ | 4.20€ | 8.20€  |
| • Riesling .....       | 2.70€ | 5.30€ | 10.20€ |
| • Pinot Noir.....      | 3.10€ | 6.10€ | 11.80€ |
| • Rosé .....           | 2.30€ | 4.20€ | 8.20€  |
| • Bordeaux .....       | 2.70€ | 5.30€ | 10.20€ |
| • Côtes du Rhône.....  | 2.70€ | 5.30€ | 10.20€ |

## Home aperitif 5.20€

Sparkling mirabelle liquor

## Crémant and champagne

|  |        |
|--|--------|
| • Crémant d'Alsace Klipfel à Barr (67) ..... | 30.40€ |
| • Champagne Lenoble Brut .....               | 51.00€ |

NET PRICES. ALL PRICES INCLUDING SERVICE CHARGE.  
ALCOHOL ABUSE IS BAD FOR YOUR HEALTH. PLEASE CONSUME IN MODERATION.



" The « Maitre Restaurateur » is a restaurateur of profession with an professional and validated experience, its a commitment of cooking made in the restaurant with raw material, mostly fresh, integrating the short circuits. This title is assigned by the prefect after a monitoring audit."

## Our Starters

|  | The ½         | Whole         |
|--|---------------|---------------|
| <b>The Tocante plate</b><br>Smoked salmon, duck foie gras and smoked "Black Forest" ham                      | <b>8.50€</b>  | <b>17.20€</b> |
| <b>Duck foie gras terrine jelly of</b> Pinot Noir and four spices  | <b>10.90€</b> | <b>18.90€</b> |
| <b>The alsatian salad</b><br>Salad, saveloy, emmental cheese, tomatoes, gherkins, hard-boiled egg and onions | <b>6.80€</b>  | <b>11.90€</b> |
| <b>Snails at alsatian way (6 or 12)</b>  | <b>7.20€</b>  | <b>13.20€</b> |
| <b>Homemade smoked salmon plate</b> , dill cream and salad   |               | <b>16.20€</b> |
| <b>Beef "pot-au-feu salad"</b> , horseradisch cream  |               | <b>13.90€</b> |
| <b>Onion tart</b> , green salad  |               | <b>9.10€</b>  |

## Tart Flambée *at lunch and dinner*

|  | The ½        | Whole         |
|--|--------------|---------------|
| <b>Normal</b> cream, onions, bacon   | <b>4.50€</b> | <b>7.90€</b>  |
| <b>Gratinated</b> cream, onions, bacon, Emmental cheese                                  | <b>5.10€</b> | <b>9.30€</b>  |
| <b>Mushrooms</b> cream, onions, bacon, butter mushrooms                                  | <b>5.10€</b> | <b>9.50€</b>  |
| <b>Mushrooms gratinated</b> cream, onions, bacon, Butter mushrooms, Emmental cheese      | <b>5.30€</b> | <b>9.80€</b>  |
| <b>Munster</b> cream, onions, bacon, Munster   | <b>5.30€</b> | <b>9.90€</b>  |
| <b>Goat cheese and honey</b> cream, onions, goat cheese, honey chives                    | <b>5.30€</b> | <b>9.90€</b>  |
| <b>Garlic-chives</b> cream, bacon, garlic and chives                                     | <b>5.10€</b> | <b>9.00€</b>  |
| <b>Smoked salmon</b> cream, onions, smoked salmon  | <b>5.30€</b> | <b>9.50€</b>  |
| <b>Vegetarian</b> cream, onions, tomatoes, butter mushrooms, parsley                     | <b>5.30€</b> | <b>9.70€</b>  |
| <b>Green salad</b>   |              | <b>3.00€</b>  |
| <b>Tart flambée at will</b> , except sweet tart flambee, for all the guests of the table |              | <b>13.90€</b> |

## Our potato pancakes

|   |               |
|---|---------------|
| <b>Nature</b> , green salad   | <b>12.90€</b> |
| <b>Gratinated with Munster cheese</b> , candied onions, green salad | <b>14.90€</b> |
| <b>Smoked "Black Forest" ham</b> , green salad                      | <b>15.30€</b> |
| <b>Smoked salmon</b> , dill cream and green salad                   | <b>15.90€</b> |
| <b>Grandmother way</b> , roasted bacon and fired egg, green salad   | <b>15.90€</b> |



## Alsatian specialities

|  |               |
|--|---------------|
| <b>Sauerkraut with 5 sides</b>   | <b>14.90€</b> |
| Salty bacon, smoked bacon, knack, smoked sausage, smoked meat and steamed potatoes                 |               |
| <b>Royal sauerkraut</b>  | <b>16.50€</b> |
| Salty bacon, smoked bacon, knack, smoked sausage, smoked meat, ½ pork knuckle and steamed potatoes |               |
| <b>Fleischkiechele</b> , cream sauce and mushrooms, sautéed potatoes                               | <b>14.90€</b> |
| <b>Veal kidneys old fashioned style</b> , spaetzle   | <b>18.90€</b> |
| <b>Vol-au-vent</b> , spaetzle  | <b>14.90€</b> |
| <b>Calf's head with ravigote sauce</b> , steamed potatoes  | <b>16.70€</b> |
| <b>Roasted pork knuckle</b> , sautéed potatoes   | <b>15.90€</b> |
| <b>Pork knuckle gratinated with Munster</b> , sautéed potatoes                                     | <b>16.90€</b> |
| <b>Lamb shank baked at low temperature with soft spices</b> , fresh fries and vegetables           | <b>18.60€</b> |
| <b>Beef "pot-au-feu" with vegetables</b> , steamed potatoes and green salad                        | <b>16.80€</b> |
| <b>Fried Munster</b> , green salad   | <b>15.70€</b> |
| <b>Pie stuffed with duck foie gras</b> , green salad   | <b>18.30€</b> |
| <b>Game stew from local hunt with mushrooms</b> , spaetzle   | <b>17.30€</b> |
| <b>"Käsknepfle"</b> , fried bacon with Riesling sauce, green salad                                 | <b>16.70€</b> |
| <b>The traditional alsatian "baeckeofe" with three meats</b> (prok, beef and lamb), green salad    | <b>18.90€</b> |

## Our meat

|  |               |
|--|---------------|
| <b>Hanger beef steack (about 200g) with shallots</b> , French fries and vegetables                       | <b>17.70€</b> |
| <b>Grilled beef tenderloin (about 200g)</b> , sautéed potatoes and vegetables                            | <b>22.50€</b> |
| <b>Rossini beef tenderloin</b> , sautéed potatoes and vegetables   | <b>26.90€</b> |
| <b>Chicken cordon bleu with Munster cheese</b> , French fries and vegetables                             | <b>17.80€</b> |
| <b>Chicken cordon bleu with Munster cheese, cream sauce and mushrooms</b> , French fries and vegetables  | <b>19.80€</b> |
| <b>Chicken cordon bleu with Emmental cheese</b> , French fries and vegetables                            | <b>17.30€</b> |
| <b>Chicken cordon bleu with Emmental cheese, cream sauce and mushrooms</b> , French fries and vegetables | <b>19.30€</b> |
| <b>Beef tartar</b> , fresh fries and green salad   | <b>18.50€</b> |

*Extra garnish +1.50€*

## Our fishes

|  |               |
|--|---------------|
| <b>Salmon filet cooked on the plancha</b> , White butter sauce, mashed sweet potatoes with herbs | <b>18.70€</b> |
| <b>Zander in a crispy crust</b> , white butter sauce, steamed potatoes and vegetables            | <b>17.60€</b> |



Net price. Service included. Do not hesitate to contact our team to find out of the composition of the plate with respect to known allergies.

\*Fresh floods fries from « Epluchleg » house.

# Kids menu

## Main-dish, drink and dessert for 9.50€ up to 10 years' old

Nuggets, fries and vegetables or knacks, fries and vegetables or ½ tart flambee  
\*\*\*

Surprise dessert

1 drink at choice (water syrup or « diablo »)

## Our cheeses and desserts

|   |                     |
|---|---------------------|
| Munster cheese portion                              | 3.90€               |
| Goat cheese portion                                 | 3.50€               |
| Munster cheese marinated with alsacian Kirsch       | 4.30€               |
| Cheeses assortment                                  | 8.70€               |
| Gingerbread “creme brulee”                          | 5.90€               |
| Tart of the day with seasonal fruits                | 5.70€               |
| Fondant apples, streusel and its cinnamon ice cream | 6.90€               |
| Tiramisu  | 6.90€               |
| Millefeuille with seasonal fruits                   | 7.20€               |
| Oranges soup and its vanilla ice                    | 6.30€               |
| Fondant chocolate cake and its vanilla ice          | 6.80€               |
| Chocolate mousse                                    | 5.30€               |
| Tart flambee with apples, flamed with Calvados      | ½ 6.00€ whole 9.50€ |
| Tart flambee with banana, flamed with Rhum          | ½ 6.00€ whole 9.50€ |
| Gourmet coffee                                      | 7.10€               |

## Frozen Desserts :

Coffee or chocolate « liégeois » 5.50€

« Dame Blanche » 5.50€

### Sorbets with liquor : 2 scoops

Lemon and Marc de Gewurztraminer or vodka,  
Raspberry and Raspberry schnapps,  
Pear or Pear schnapps

2 scoops

3 scoops

Ice scoop :

1 scoop

2 scoops

3 scoops

Ice : caramel, vanilla, chocolate, coffee.

Sorbet : pear, lemon, raspberry, exotic fruits



Homemade whipped cream extra 2.00€

## Digestifs 4cl

**Armagnac VSOP, Cognac VSOP, Calvados VSOP** 5.50€

**Schnapps** 5.50€  
(Damson, Marc de Gewurztraminer, Poire Williams, Mirabelle, Raspberry)

## Coffee

**Tea, infusion** 2.90€

**Espresso, decaffeinated** 2.20€

**Latte** 2.80€

**Double espresso** 3.80€

**Large coffee** 2.50€

**Cappuccino chocolate or coffee** 3.50€

**Alsatian coffee or Irish Coffee** 8.50€

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# Wine list

## White wine and Alsatian Pinot Noir (AOP)

75 cl

37.5 cl

### ALSACE

|   |        |        |
|---|--------|--------|
| Pinot noir "Rouge d'Ottrot" Klipfel à Barr (67)                         | 28.30€ | 18.90€ |
| Pinot noir Médaille d'or Cattin à Voegtlinshoffen (68)                  | 31.40€ |        |
| Pinot noir René Muré à Rouffach (68)                                    | 39.90€ |        |
| Pinot noir réserve Lorentz à Bergheim (68)                              | 25.20€ | 14.90€ |
| Pinot noir Albert Seltz à Mittelbergheim (67)                           | 31.90€ |        |
| <br>  |        |        |
| Sylvaner Gd Cru Albert Seltz à Mittelbergheim "Vieilles Vignes" (67)    | 39.90€ |        |
| <br>  |        |        |
| Pinot Auxerrois Albert Seltz à Mittelbergheim (67)                      | 28.20€ |        |
| Pinot "Auxerrois" Schoech à Ammerschwyr "Vieilles Vignes" (68)          | 29.90€ |        |
| Klevener de Heiligenstein Klipfel                                       | 30.40€ |        |
| Pinot Blanc René Muré à Rouffach (68)                                   | 32.30€ |        |
| <br>  |        |        |
| Riesling René Muré à Rouffach (68)                                      | 39.10€ |        |
| Riesling Lorentz réserve à Bergheim (68)                                | 24.70€ | 13.90€ |
| Riesling Gd Cru "Kaefferkopf" Schoech Ammerschwyr (68)                  | 42.20€ |        |
| Riesling Gd Cru Zotzenberg Albert Seltz à Mittelbergheim (67)           | 57.20€ |        |
| Riesling Gd Cru Kirchberg Klipfel à Barr, Hospices de Strasbourg (67)   | 41.00€ |        |
| <br>  |        |        |
| Pinot Gris René Muré à Rouffach (68)                                    | 34.90€ |        |
| Pinot Gris Réserve Lorentz à Bergheim (68)                              | 27.30€ | 16.50€ |
| Pinot Gris Réserve Albert Seltz à Mittelbergheim (67)                   | 31.90€ |        |
| Pinot Gris Gd Cru Kirchberg Klipfel à Barr, Hospices de Strasbourg (67) | 46.00€ |        |
| <br>  |        |        |
| Gewurztraminer Lorentz à Bergheim (68)                                  | 31.90€ | 17.90€ |
| Gewurztraminer Vendanges Tardives Lorentz à Bergheim (68)               | 61.30€ |        |
| <br>  |        |        |
| Muscat " tradition " Cattin à Voegtlinshoffen (68)                      | 29.80€ |        |

### BOURGOGNE (AOP)

|                                    |        |
|------------------------------------|--------|
| Petit Chablis domaine Louis Moreau | 37.80€ |
| Meursault Michel Picard            | 71.40€ |
| Macon fuissé domaine Aegerter      | 35.00€ |

### LOIRE (AOP)

|                                      |        |
|--------------------------------------|--------|
| Sancerre "Les Ormeaux" Joseph Mellot | 42.40€ |
|--------------------------------------|--------|

### LANGUEDOC (IGP)

|                                  |        |
|----------------------------------|--------|
| Chardonnay Château de Pennautier | 25.10€ |
|----------------------------------|--------|

## Our Rosé Wine (AOP)

|                                   |        |        |
|-----------------------------------|--------|--------|
| Côtes de Provence Valadas         | 21.30€ | 13.80€ |
| Bandol "Les Restanques du Moulin" | 31.80€ |        |

Please do not hesitate to contact us if you have any questions about the vintage of our wine.





## Our red wine

75 cl      37.5 cl

### BEAUJOLAIS (AOP)

|   |        |        |
|---|--------|--------|
| Beaujolais Villages Château de la pierre, Loron | 25.25€ | 19.50€ |
| Morgon "Les vieux cèdres"                       | 25.70€ |        |

### COTES DU RHONE (AOP)

|                                      |        |        |
|--------------------------------------|--------|--------|
| Côtes du Rhône Les Magerans          | 20.10€ | 12.90€ |
| Vacqueyras Marquis de Fonseguille    | 29.30€ | 16.90€ |
| Saint Joseph Chapoutier              | 54.90€ |        |
| Chateauneuf-du-pape domaine de Nalys | 51.50€ |        |

### BORDEAUX (AOP)

|  |        |        |
|--|--------|--------|
| Côtes de Blaye Château Vieux Charron               | 24.90€ |        |
| Côtes de Bourg Château La bataille                 | 27.90€ | 18.40€ |
| Saint-Emilion Château Puyblanquet                  | 36.90€ |        |
| Mouton Cadet                                       | 39.70€ | 23.50€ |
| Margaux Château La Sirène de Giscours              | 65.40€ |        |
| Haut-Médoc Cru Bourgeois Château d'Agassac         | 40.70€ |        |
| Haut-Médoc Château Lieujean                        | 33.50€ |        |
| Margaux Château Prieuré-Lichine                    | 102.5€ |        |
| Pessac-Léognan Château de Fieuzal Grand Cru Classé | 102.5€ |        |
| Saint-Julien Les Fiefs de Lagrange                 | 65.40€ |        |
| Saint-Julien Amiral de Beychevelle                 | 108.7€ |        |
| Saint-Julien Connétable Talbot                     | 70.60€ |        |
| Marquis de Saint Estèphe "Prestige"                | 39.90€ |        |

### BOURGOGNE (AOP)

|  |        |
|--|--------|
| Hautes côtes de nuits Domaine Aegerter | 45.50€ |
| Nuits-Saint-Georges Domaine Aegerter   | 66.50€ |
| Pommard Michel Picard                  | 74.50€ |
| Chorey les Beaune                      | 46.90€ |

### LOIRE (AOP)

|   |        |
|---|--------|
| Saint Nicolas de Bourgueil, Les Javeaux | 25.50€ |
|---|--------|

### LANGUEDOC (AOP)

|                             |        |
|-----------------------------|--------|
| Cabardès Château Pennautier | 25.10€ |
|-----------------------------|--------|

## Our foreign wine

### ITALIE

|                                    |        |
|------------------------------------|--------|
| Giacondi " Nero d'Avola " (Sicile) | 27.30€ |
|------------------------------------|--------|

### ESPAGNE

|              |        |
|--------------|--------|
| Rioja, Aduna | 27.30€ |
|--------------|--------|

### PORTUGAL

|                 |        |
|-----------------|--------|
| Quinta Lagoalva | 29.80€ |
|-----------------|--------|

### ARGENTINE

|                    |        |
|--------------------|--------|
| Malbec, Alta Vista | 28.70€ |
|--------------------|--------|

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