



## MENU CARD

- Marinated beetroot carpaccio, Feta cheese with herbs, mixed salad 13 €
- Pumpkin cream Cappuccino style, prosciutto toast 14 €
- Sicilian beef tartar (marinated vegetables and Parmesan cheese) 15 €
- Marinated salmon slice, citrus dressing, crispy salad 16 €
- Le 20ème assorted plate: foie gras, Italian ham, fish rillettes, salmon and salad 17 €
  
- Alsatian rösti: smoked sausage, wild garlic cheese, fried egg, salad 24 €
- Salmon rösti, Feta cheese and green salad 24 €
  
- Creamy risotto with shrimps and veggies, tomato tartar 24 €
- Zander fillet on sauerkraut, creamy Riesling Sauce and bacon chips 24 €
- Seabream fillet, creamy risotto, vegetables and shellfish sauce 26 €
- Truffle ravioles, Parmesan cheese cream, Italian ham 27 €
  
- Meat patties Alsatian style, mushroom gravy, gnocchis and veggies 23 €
- 4 meat Alsatian sauerkraut 24 €
- Pork cheek stewed in red wine, Alsatian gnocchis and crispy vegetables 24 €
- Beef tartar, fries and salad: 26 € / 200 gr, 32 € / 300 gr (+ 5 € on menu / 300 gr)
- Rib steak, creamy Cognac and pepper sauce, rösti and veggies 36 € (+ 7 € on menu)
  
- Munster cheese platter (creamy and mature) 11 €
- Farm Munster cheese platter 11 €
- 4 types of cheese on a platter 12 €
  
- Vanilla crème brûlée 11 €
- Ice Vacherin vanilla/raspberry 11 €
- Torche aux marrons Mont-Blanc style 12 €
- Homemade chocolate fondant served with vanilla ice cream 12 €
- Coffee or tea gourmand (4 patisseries) 12 €
  
- Irish coffee, Elsässisch coffee, Baileys coffee 10 € (off menu)

### MENU 49 €

*per person, drinks not included*

1 starter + 1 main course + 1 dessert  
(except Irish, Elsässisch, Baileys coffee)

### MENU 65 €

*per person, drinks not included*

THE CHEF'S SURPRISE: 5 COURSES MENU

No main course No dessert  
ordering only a starter as a single dish: 5 € supplement

**BOOKING ONLY BY PHONE**

**0 3 8 9 2 4 0 0 0 0**

**[www.le20emecolmar.com](http://www.le20emecolmar.com)**