ENGLISH

Jean-Luc Brendel
Brendelstub

Christmas Market 2026

We start with the garden harvest
and other good things

Winter bouquet 13
aromatic herbs, honey-roasted goat's cheese, mesclun, spring onions & crunchy vegetables

Trout gravlax 18
ash-baked beetroot, land cress

6 snails from Caro's Farm 14
Alsatian style, traditional recipe

Squash soup from my garden 14
ham crisps & spiced cream

Homemade foie gras terrine 24
carrot condiment

From the spit or the embers
The spit turns, the juices drip, the fire decides.

Honey ham turning on the spit 29
all you can eat, potato salad & vegetables

Wood-fired Charolais beef gravlax 36
rare, on rocket, ginger, sun-dried tomatoes, pickles, parmesan, pesto, balsamic & fries

Heritage vegetable baeckeoffe with scallops and wild king prawns 34

Charolais châteaubriand wood-fired 86
pan-fried vegetables & fries, homemade béarnaise, for 2 people
dinner only

Straight from the pans

Mc Brendel "Angus burger" (150 g) 22 / (300 g) 26
vegetable pickles, farmhouse cheese, rocket, Brendel sauce, fries

Garden Schnaka 23
homemade fresh pasta rolled into a spiral, filled with vegetables and roots, parsley emulsion

Duck leg with Christmas spices 28
organic sauerkraut

Alsatian-style venison stew 25
mushrooms, lingonberries, spätzle

Wood-fired tartes flambées
Thin crust, a live flame at 400°, a real wood fire: a rarity that makes all the difference.

(GLUTEN-FREE +3.50)

Traditional 12
onions, bacon lardons, thick cream

Farmhouse Barikaas 16
onions, bacon lardons, farmhouse Barikaas cheese, thick cream

Farmhouse Munster 17
onions, bacon lardons, thick cream

Vegetarian 20
spring onion, vegetables, pesto, parmesan, thick cream

Christmas 21
duck breast, lingonberries, pickled onions, ornamental kale, vadouvan, Barikaas, thick cream

Side salad 5

Farmhouse cheeses from the Vosges

Munster with condiments 8

3 cheeses with condiments 15

A sweet ending

Café gourmand 12
espresso and 3 pastries of the day

Black/green tea or herbal tea 13
with 3 pastries of the day

***Homemade crème brûlée** 9

***Iced soufflé** 10
with Gewurztraminer marc

Rum baba 13
exotic fruits

***Poached pear & gingerbread** 13
chocolate sauce, pear sorbet

**homemade dessert*

Net prices, taxes and service included

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Our Menus

Terroir Menu
34

WOOD-FIRED TARTE FLAMBÉE
traditional & Barikaas

✦

HONEY HAM FROM THE SPIT
potato salad & mesclun

✦

ICED SOUFFLÉ
with Gewurztraminer marc

Children's Menu
12

HONEY HAM FROM THE SPIT
vegetables or fries

✦

ICE CREAM or CANDYFLOSS

UP TO AGE 12

Christmas Aperitifs

COCKTAILS

House aperitif "Alsatian Christmas Punch"		9.50
X-Mas cocktail		12.50
"La Fusion" cocktail *La Grange craft Pin Up gin – yuzu – basil – peach & craft tonic*		14
Alcohol-free cocktail "Christmas fruit inspiration"		9

BUBBLES, BEER & MUSCAT

2020 Crémant d'Alsace Brut « Champ Libre »	*Famille Hugel*	9
2023 Crémant d'Alsace Rosé « Bulles de Granite »	*Maurice Schoech*	8
Craft Christmas beer – Météor brewery (25 cl)		5
2023 Muscat	*Famille Backert*	5

Wines by the glass (10 cl)

CURIOSITIES

2024 Grand Cru Kaefferkopf	*Maurice Schoech*	9
2024 Vignes Roses	*Vignoble du Rêveur*	8
2025 Gentil (50% noble grape varieties)	*Famille Hugel*	7
2023 Stierkopf white (4 grape varieties)	*Famille Backert*	6

WHITE WINES

2021 Sylvaner	*Ernest Burn*	6
2025 Pinot Blanc Expression	*Vincent Sipp – Agapé*	6
2017 Riesling Grand Cru Rosacker	*Mittnacht Klack*	8
2024 Pinot Gris Classic	*Famille Hugel*	9
2023 Gewurztraminer	*Weinbach Faller*	9
2017 Pinot Gris Vendanges Tardives	*Henri Klee*	12.50

RED WINES

2022 Pinot Noir Clos Saint Immer	*Ernest Burn*	8
2019 Clos Fontaine		8

Organic wines

Net prices, taxes and service included