Menu



CUISINE D'ANTAN



59, rue du Maréchal Foch 67380
LINGOLSHEIM
03.88.78.44.04
www.la-cuisine-dantan.fr

restaurantcuisinedantan67

restaurantcuisinedantan67

Drinks

BEERS

Kronenbourg 1664 Draft Beer	25 cl	4.00€	50 cl	7.90€
Beer + Syrup	25 cl	4.10€	50 cl	8.00€
Draft Beer of the Moment	25 cl	4.90€	50 cl	9.20€
Picon Beer - Cynar Beer	25 cl	4.90€	50 cl	9.20€
Picon with Lemon syrup	25 cl	5.00€	50 cl	9.30€
Shandy - Monaco	25 cl	4.00€	50 cl	7.70€

APERITIFS

Ricard	4 cl	4.50€	8 cl	9.00€
Martini Bianco / Rosso			5 cl	4.50€
Porto / Suze / Campari			5 cl	4.50€
Jack Daniels			5 cl	9.00€
Whisky according to our selection of the moment			5 cl	12.00€
AOP Muscat d'Alsace – Domaine Richard SPECHT			12 cl	6.00€
Blanc cassis d'Alsace (blackcurrant, blackberry, peach, violet, raspberry, blueberry)			12 cl	5.00€
AOP Crémant d'Alsace – Domaine Richard SPECHT			12 cl	6.80€
Blanc au Crémant d'Alsace - Crémant Royal			12 cl	7.00€
AOP Gewurztraminer Cuvée Prestige – Domaine Richard SPECHT			12 cl	12.00€

WATERS AND SOFT DRINKS

Carola Blue / Green / Red	50 cl	3.50€	100 cl	6.40€
Perrier			33 cl	3.30€
Perrier with Syrup or Slice			33 cl	3.40€
Syrup with Water (grenadine, lemon, mint, strawberry, coconut, cherry, blackberry, peach, violet, orgeat, blackcurrant)			25 cl	2.20€
Glass of Lemonade			33 cl	3.00€
Diabolo (lemonade + syrup)			33 cl	3.20€
Coca-Cola / Zéro / Cherry			33 cl	3.70€
Miss Tonic			25 cl	3.30€
Fuze Tea Peach Iced Tea			33 cl	3.30€

Net prices - Service included - Excessive alcohol consumption is dangerous for your health - Drink responsibly

Drinks

FRUIT JUICES

Tomato Juice or Apple Juice	25 cl	3.50€
Orange Juice (from concentrate)	25 cl	3.50€

LES COCKTAILS WITH OR WITHOUT ALCOHOL

Consult the cocktail board

COFFEE

Expresso / Decaffeinated Espresso	2.20€
Long Coffee	3.20€
Double Coffee / Double Decaf	3.90€
Cappucino / Latte	5.00€
Tea / Herbal Tea	3.90€
Hot Chocolate	5.00€

Digestifs

Eaux de vie Mirabelle - Raspberry - Williams Pear - Marc de Gewurztraminer	4 cl	6.50€
Amaretto / Bailey's	4 cl	6.50€
Cognac / Armagnac / Vodka	4 cl	7.50€
Get 27 / Get 31	5 cl	6.50€
Limoncello	5 cl	6.50€

RUMS

Please ask the waitstaff for our selection of rum

Cold Dishes

	Hors-d'oeuvre portion	Big Portion
Alsatian Mixed Salad	9.50€	14.50€
Raw Vegetables Platter	9.00€	14.00€
Gourmet Salad (Foie Gras, Artisanal Smoked Trout, Smoked Duck Breast)	14.50€	20.00€
Homemade Foie Gras	14.50€	
Terroir Platter "Antan" (Cold Cuts, Terrine, and Cheese)	12.00€	19.00€

The Mixed Plates

The "TOUTOUYOUTOU" plate with smoked trout	22.50€
The "TOUTOUYOUTOU" plate with breaded or plain poultry	20.50€
The "TOUTOUYOUTOU" plate with a piece of beef or veal	22.50€



Little Gourmets

Potato Pancakes with Ham / 2 Scoops of Ice Cream	11.50€
Grilled Cervelas, Fried Apples / 2 Scoops of Ice Cream	11.50€
Poultry Escalope with Cream, Spaetzle / 2 Scoops of Ice Cream	11.50€
Ground Steak, Fries / 2 Scoops of Ice Cream	11.50€

Alsatian Cuisine

Dampfnudels with Two Hams	16.00€
Dampfnudels with Smoked Trout	19.00€
Fried Munster cheese	18.50€
Potato Pancakes with Ham	16.00€
Potato Pancakes with Smoked Trout	19.00€
Coarse Salt Beef (Pot-au-feu meat, raw vegetables, horseradish, fried apples)	19.50€

Meats

Veal Escalope with Cream (240 g)	19.50€
Breaded Veal Escalope with Cream (240g)	20.50€
Veal Kidneys (with cream, old-fashioned mustard, or cognac)	19.50€
Beef Hanger Steak (250g) (sauce of choice)	21.00€
Pork Tenderloin (sauce of choice)	19.00€
Our "Slate" Cordon Bleus (380g)	27.00€

Check our slate for our Veal Cordon Bleu recipes

All our dishes are served with a choice of garnish: green salad, spaetzle, potato pancakes, fried potatoes with or without bacon, fries

Our sauces: cream, bordelaise, maître d'hôtel, old-fashioned mustard, Espelette pepper

Garnish supplement: 3.00 €; Sauce supplement: 1.50 €

Savory Flammekueche

Our Flammekueche is served only in the evening

	Demi	Entière
Traditional Flammekueche	5.50€	9.00€
Flammekueche with Cheese	6.00€	9.50€
Paris Mushroom Flammekueche	6.00€	9.50€
Gratin Paris Mushroom Flammekueche	6.50€	11.00€
Garlic and Chive Flammekueche	6.00€	9.50€
Munster or Morbier or Comté Flammekueche	7.00€	12.00€
Smoked Trout Flammekueche	7.50€	12.50€

Sweet Flammekueche

Our Flammekueche is served only in the evening

	Demi	Entière
Apple Flammekueche	5.50€	9.00€
Apple and Chocolate Flammekueche	6.50€	11.00€
Apple Flammekueche with Calvados	6.50€	11.00€

Cheese

Cheese Portion (Munster or Comté or Morbier or Emmental)	6.00€
Cheese Assortment	11.00€

Chef's Desserts

Crème Brûlée	8.00€
Seasonal Tart	7.50€
Chocolate Fondant	9.00€
Chocolate Mousse	9.00€
Chocolate Profiteroles	9.50€
Sweet Dampfnudels (with hot chocolate or sautéed fruits)	9.00€
Tiramisu	8.50€
Ice Cream or Sorbet (1 scoop)	2.20€
Ice Cream or Sorbet (2 scoops)	4.40€
Ice Cream or Sorbet (3 scoops)	6.60€
Sorbet (3 scoops with liqueur)	8.50€
Liège Chocolate or Liège Coffee	8.00€
The White Lady / The Black Lady	8.00€
The Gourmet Coffee	10.00€
The Gourmet Tea	11.00€

Our ice cream selection is made by a local artisan:
Angelo from Colmar

To finish your meal,
Our Irish coffee

	Galopin	25 cl	50 cl
Authentic IRISH with Irish Whiskey	8.50€	11.00€	21.00€
CUBAIN with Rum	8.50€	11.00€	21.00€
ALSATIAN with Marc de Gewurz or Raspberry or Pear	8.50€	11.00€	21.00€
FRENCH with Cognac or Armagnac	8.50€	11.00€	21.00€
RUSSIAN with Vodka	8.50€	11.00€	21.00€
AMERICAN PIE with Jack Daniel's Apple Flavor	8.50€	11.00€	21.00€
LORRAINE with Mirabelle	8.50€	11.00€	21.00€
ITALIAN with Amaretto	8.50€	11.00€	21.00€
L'IRISH CREAM with Bailey's	8.50€	11.00€	21.00€

And if you enjoyed the Cuisine d'Antan experience,
let us know!

The whole team is eager to read your feedback on
Google, TripAdvisor, Facebook, or Instagram.

Thank you for your continued support