

RESTAURANT AU BŒUF

SOUFFLENHEIM



Patrick JAMBOIS and all the team at "Au BŒUF" restaurant are very pleased to welcome you to their beautiful City of POTIERS.

We offer you a cuisine prepared in our own way, with the greatest respect for the products.

We hope our dishes will awaken your taste buds thanks to the alchemy of flavours, scents and colours, and that you will find our restaurant is a gourmet haven of peace, where we wish you will spend a moment of great pleasure.



Fédération des
*Chefs de cuisine
Restaurateurs*
Cuisinier, c'est un Métier !



We wish you *Bon Appétit!*

Patrick JAMBOIS is at your disposal for any questions or comments. Your suggestions will always be welcome: verbally, by mail, or by e-mail.

Thank you in advance!

Our APERITIFS

DRAUGHT BEERS:

All year:

KRONENBOURG 1664 ^a

A subtle blend of aromatic malts and hops with long maturation allowing for fine bitterness, and gold flashes: 5.5 ° proof.

Draught 1664 ^a 25 cl 3.50

Draught 1664 ^a 40 cl 5.50

... and depending on SEASONS:

* SPRING BEER

Spring beer is brewed with barley malts from the new harvest and matured all winter in cool cellars. The first brew made from this early barley matures after two months of ageing in early spring.

* CHRISTMAS BEER

The fruit of a long tradition, this amber beer reveals delicate flavours and aromas of spices, cinnamon, vanilla, orange, and tangerine. Ideal during the Christmas break! And all others occasions.

* And even more...

Seasonal draught 25 cl 4.00

Seasonal draught 40 cl 6.20

Soultzmatt lemonade shandy

lemonade ^a and draught beer ^a
25 cl 3.20
40 cl 5.00

BOTTLED BEERS:

KRONENBOURG pure malt ^a 25 cl 3.80
quality ALCOOL-FREE BEER

HIRSCH 50 cl 6.80
Hefe Weisse German white beer Weisse.



ALCOHOL-FREE APERITIFS:

Organic TOMATO JUICE

plain or with seasoning

25 cl 3.90

SANBITTER

20 cl 4.60

FRUIT JUICE COCKTAIL

from our region ^a

Apple, black grape, blackcurrant, cherry, red currant, raspberry.

And a four fruit assortment.

25 cl 4.90

APERITIFS:

PICON beer ^a 25 cl 4.00

A dash of liqueur made from orange peels, a dash of lemon syrup, (or non) and good Alsace beer...
...the authentic Alsace aperitif.

RICARD 3 cl 4.00

MARTINI 10 cl 5.00

Rosso, Bianco, or Rosato, to your liking.

Or even FIERO, fresh and fruity with a hint of citrus fruit.

GEWURZTRAMINER ^a Terroir and Excellence *

Claude et Olivier BERGER Mittelwihr 13 cl 6.80

This wine presents an immediately recognisable character thanks to the precision of the fruit and the elegance of the texture, all perfectly balanced. **It tastes like a Grand Cru... it gets its name from the hills of Mittelwihr, under the almond trees... but only its name! The rest is there, well there:... in... the bottle!**

The vineyard is the subject of meticulous work and very sustained attention. It produces a racy wine, admirably balanced, dense and compact wine. Everything about this wine will charm you. Its magnificent deep golden colour, its intense nose, combining an astonishing harmony of candied fruit, ample, round, rich and smooth.

A nice roundness on the palate, where the sweetness of the residual juices is counterbalanced by an intense and welcome freshness. This blend of excellence will lead you to a great moment of emotion.

Treat yourself: you will never forget it!

Welcome to the Alsace paradise!

PORT 7 cl 4.20
Red or white, child but without ice!

ROYAL ALSACIEN * ^a 13 cl 6.50

White wine with a dash of liqueur:

Raspberry, morello cherry, blackberry, violet, plum, blackcurrant or peach, with **Crémant d'Alsace ^a** by Claude et Olivier Berger ... a poem !

MUSCAT d'ALSACE ^a 13 cl 6.00

SUZE 5 cl with lots of ice 4.20

BLANC-CASSIS ^a 13 cl 3.90

Unique.... With white Alsace wine . *

CAMPARI plain 5 cl 5.20

Or with orange 7.60

Glass of CRÉMANT d'Alsace ^a 13 cl 5.90

Claude et Olivier BERGER * Mittelwihr

AMÉRICANO "House" 20 cl 8.00

Rediscover the AUTHENTIC Américano.

WHISKIES 5 cl with or without ice.

Meyer's Whisky ^a (Alsace Whisky)

Produced, aged and bottled in Alsace 8.00

Clan Campbell 6.70

Chivas Regal 12 old 8.20

J & B 7.20

Jack Daniel's 7.70

Glenfiddich Pur Malt 8.20

NET PRICES
Alcohol-free drinks
Including VAT: 10 %

^a = Regional products
* = Direct from the wine growing property.
We have tasted the wines, at the property, in the winery.

NET PRICES
Wines and spirits
Including VAT: 20 %

**Pierre KLEIN our Head Chef's suggestions:
His summer suggestions**

Photo non contractuelle



Melon Carpaccio **13.00**
White Port Jelly, blueberry and orange chutney,
chiffonnade of Parma ham, and pine nuts

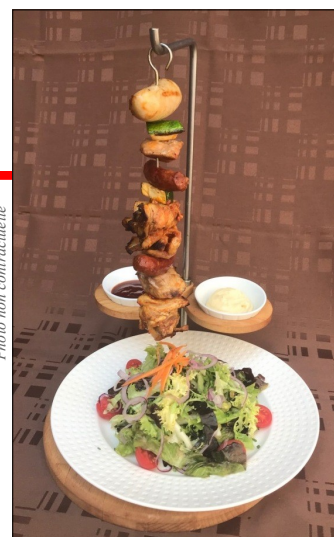
Summer Verrine **14.00**

Thinly sliced mixed lettuce, melon balls,
water Mellon balls, Mozzarella balls, and basil sorbet

It's summertime

HANGING MIXED MEAT BROCHETTE **21.00**
Charolais rump steak, Magret duck breast,
Chicken breast, smoked bacon,
Capsicum pepper, onion, tomato, mushroom
Green peppercorn sauce, barbecue sauce,
Potato cake, and green salad

Photo non contractuelle



DON PAPA SORBET COUPE **8.50**
served with fresh pineapple cubes steeped in West Indies rum
and drizzled with West Indies rum

GOURMAND COFFEE **8.50**
Accompany your espresso or tea with:
Vanilla crème brûlée
Vanilla ice cream profiterole with chocolate sauce
Coffee tiramisu
Brownie
Mandarine orange sorbet



The strawberry season is here:

Plain **7.20**
Melba **8.80**
With whipped cream **7.60**

Our STARTERS

COLD STARTERS

ALSACIENNE ^a	10.60
green salad, saveloy ^a , hard-boiled egg, grated cheese, and onion rings	small 7.10
GOURMET	22.50
green salad, marinated salmon, duck foie gras ^a , Parma ham, and smoke magret duck breast ^a served with toast	small 15.00
MÊLÉE	7.50
green salad, tomato, and onion rings	small 5.00
CROUTONS LARDONS	12.40
green salad, croutons, bacon, tomato, hard-boiled egg, and onion rings	small 8.30
CHICKEN LIVER ^a	13.20
chicken livers ^a served with onion and bacon, deglazed in balsamic vinegar, on green salad, with tomato, and onion rings	small 8.80
L'ASSIETTE du JARDINIER	9.30
Selection of crudités	small 6.10
TWO MAGRETS ^a	16.50
green salad, smoked and cooked magret duck breast deglazed in raspberry vinegar	small 11.00
DUCK FOIE GRAS^a 70 g of pure pleasure !	17.00
served with toast	small (40 g) 13.00
PÂTÉ TERRINE	13.00
homemade by our Chef, served with crudités	small 8.60
PRESSKOPF ^a (brawn)	10.50
Traditional old Alsace recipe, with vinaigrette and onion rings	small 7.00

^a = Traditional regional recipe

OUR FLAMBÉED TARTS ^a: Every evening from 6 P.M.

TRADITIONAL ^a: bacon, onion etc... and a few of Grandma's secrets **8.20**

GRATINÉE ^a: under the finally grated cheese... the same secrets **9.20**

HOT STARTERS

QUICHE LORRAINE	7.40
with green salad	
MINI BOUCHÉE à la REINE ^a	12.00
Our speciality: the best Bouchée à la Reine in Alsace	
Six snails à l'Alsacienne ^a	9.00
Onion soup ^a	8.30
with croutons and grated cheese	

Information regarding allergens present in our dishes is available on request from the waiter.

The "AU BŒUF" restaurant serves quality French beef.

BEEF

Quality beef cooked to your liking.

GUARANTEED by PROFESSIONALS.

You may view the documents regarding traceability at the entrance to the kitchen.

SIRLOIN STEAK *

So tasty and delicate it is also delicious medium rare.

with Maître d'Hotel butter	19.80
with green peppercorn sauce	20.90
with grain mustard sauce	21.10
with cream and forest mushroom sauce	21.50

ENTRECOTE STEAK *

The more fattier and marbled, the better it is!

Smoothness and tenderness allowing for those who like it "medium rare" to still appreciate good meat.

plain	20.80
with green peppercorn sauce	23.20
with cream and forest mushroom sauce	23.80
with crushed black peppercorns, flambéed in Cognac	23.60

FILET STEAK *

Fat-free, all stages of cooking to perfection! An exceptionally tender cut.

plain	27.00
with green peppercorn sauce	29.40
with cream and forest mushroom sauce	30.00
with crushed black peppercorns, flambéed in Cognac	29.80

FILET STEAK * ROSSINI

Delicious pan-fried fillet steak deglazed in Port, served on a crouton, with a slice of pan-fried duck foie gras

Filet steak Rossini.....	33.60
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HANGER STEAK WITH SHALLOT **

Well done meat eaters should refrain! A rare cut of beef, appreciated especially by connoisseurs for its taste but above all for its fragrance.

Chef style	22.00
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All our beef dishes (except the tartare) are served with vegetables and gratin dauphinois.

STEAK TARTARE *

Prepared table-side to your liking.
Tender and delicious.

plain	21.60
Cognac or Vodka	22.20

Accompaniment: French fries or green salad

BEEF BURGER * Au BŒUF ! 13.50

Artisan made bun, Charolais beef minced to order, tomato, green salad, red onion and cucumber pickle, Cheddar, and barbecue sauce.

Served with French fries and green salad

We wish to thank Mr. Didier Schneider from the Artisan Boulangerie-Pâtisserie de Mothern for the excellent quality of his buns.



*** BOVINE MEAT: FRENCH ORIGIN**
Born, reared, slaughtered, and butchered in France

**** BOVINE MEAT: GERMAN ORIGIN**

N.B.
All dishes and accompaniments on the menu correspond to the concept of "Home-made"; except for the French fries that can be chosen as an alternative to accompany your meat.

OUR DELICIOUS ALSACE DISHES

WAEDELE ^a 18.50

Braised knuckle of pork in Alsace beer,
sauce enhanced with acacia blossom honey,
served with sauerkraut and sautéed potatoes

SAUERKRAUT GOURMANDE ^a 20.00

Salted neck of pork, bacon, smoked bacon, liver quenelle, mini black pudding, Paysanne sausage, Strasbourg sausage, Montbéliard sausage, and steamed potatoes

And all for one person: INCREDIBLE!

BOUCHÉE à la REINE ^a * 18.00

Traditional Bouchée à la Reine

A yesteryear Grandma's recipe!

With fresh mushrooms, "homemade" veal and chicken quenelles, prepared by the Chef

Served with "homemade" spätzle. The authentic Alsace accompaniment.

Our speciality dish: the best BOUCHÉE à la REINE in ALSACE

Calf's kidney ^a 21.00

Calf's kidney and mushrooms in cream sauce flambéed in Cognac, with fresh seasonal vegetables and "homemade" spätzle

BIBELESKÄS ^a 15.00

Plain fromage blanc seasoned to your liking,
garlic, onion and chives,
served with cooked ham, smoked ham,
and sautéed potatoes

FLEISCHKIECHLE ^a (meat patties) 16.00

with bacon and shallot sauce
Served with sautéed potatoes and green salad

^a = Traditional regional recipe



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OUR FLAMBÉED TARTS ^a: Every evening from 6 P.M.

TRADITIONAL ^a: bacon, onion etc... and a few of Grandma's secrets 8.20

GRATINÉE ^a: under the finally grated cheese... the same secrets 9.20



* BOVINE MEAT:

FRENCH ORIGIN

Born, reared, slaughtered, and
butchered in France

OUR GREAT CLASSIC DISHES

SAUTÉED CHICKEN 16.50

thin strips of chicken breast in cream and mushroom sauce, with vegetables and gratin dauphinois

MAGRET DUCK BREAST 19.50

with green peppercorns,
with vegetables and gratin dauphinois

MAGRET DUCK BREAST 25.00

with pan-seared foie gras, on pain d'épices
with sauce enhanced with spices and acacia bloom honey,
vegetables and potato cake ^a

VEAL ESCALOPE WITH CREAM SAUCE ^a * 21.00

Veal escalope in cream and mushroom sauce, with vegetables and gratin dauphinois

VEAL ESCALOPE VIENNOISE * 19.00

Finely breaded veal escalope, with vegetables and gratin dauphinois

VEAL CORDON-BLEU * 22.50

Veal escalope filled with cheese and ham, finely breaded, with vegetables and gratin dauphinois

With cream mushroom sauce 2.00 additional charge

Our speciality dish: THE BEST BOUCHÉE à la REINE IN ALSACE

BOUCHÉE à la REINE ^a * ... 18.00

Served with "homemade"spätzle.
The traditional accompaniment to
Alsatian cuisine.
As delicious as it used to be!



The authentic traditional Bouchée à la Reine .

Grandma's old recipe made with
veal, boiling fowl, a lot of Alsace
wine, lots of cream, and fresh
mushrooms.

Veal and chicken quenelles
prepared by the Chef himself.



Or as a starter:

mini BOUCHÉE à la REINE ^a * ... 12.00

A couple of tips from the owner:

* Enhance your Bouchée à la Reine with a few turns of milled pepper.
You'll see its absolutely surprising and delicious.

Accompany your Bouchée with a Riesling by Claude et Olivier
BERGER à Mittelwihr :
a lovely association of Alsace flavours.

- A "**Riesling Tradition**" " if you prefer a dryer wine,
75 cl bottle, 13 cl glass, 1/4 or 1/2 litre pitcher.

- A "**Riesling Tradition**" if you prefer a dryer wine,

A superb Riesling for pleasure characterised by a full aromatic frankness. You will
discover a subtle very pleasant over-ripeness, thanks to a slight roundness,
served in a 75 cl bottle, 13 cl glass, or a quarter or half litre pitcher.

*** BOVINE MEAT:
FRENCH ORIGIN**
Born, reared, slaughtered,
and butchered in France

THE BEST BOUCHÉE à la REINE IN ALSACE, our speciality dish

OUR ALSACE BOUCHÉE à la REINE: EVEN BETTER

OUR ALSACE BOUCHÉE à la REINE: ALWAYS BETTER

ALSACE MENU ^a 29 €

A taste of Alsace on your plate.

Choice of one starter

Six snails à l'Alsacienne ^a

PRESSKOPF ^a (brawn)

with vinaigrette and onion rings.

Choice of one main course

PAYSANNE SAUERKRAUT ^a

salted neck of pork, bacon, smoked bacon, Strasbourg sausage, Montbéliard sausage, and steamed potatoes

BOUCHÉE à la REINE ^a * with "homemade"

spätzle

Our Speciality dish: THE BEST BOUCHÉE à la REINE IN ALSACE

Choice of cheese or dessert

MUNSTER ^a

with cumin

Our Munster is made and matured in the Appellation d'Origine Protégée region.

PLAIN SORBET

FLOATING ISLAND ^a

^a = Regional product

Espresso Coffee

GLUTEN-FREE DISH

See our
plain-grilled meats
or pan-fried fish
vegetables and salads

VEGETARIAN DISHES

ASSIETTE du JARDINIER	9.30
Selection of crudités	
small	6.10
TAGLIATELLE with PESTO and PINE NUTS	10.00
TAGLIATELLE with cream and forest mushroom sauce	12.00
PLATE OF VEGETABLES depending on the Chef's fancy	9.50

CHEESE

BRIE	5.00
served with butter	
MUNSTER	6.00
served with cumin	
CHEESE DUET	9.00

OUR FISH

SMOKED SALMON BIBELESKÄS	16.00
Red label Scottish salmon, salted and smoked by "Papilles Gourmandes" with plain fromage blanc seasoned to your liking.	
Capers, onion and chives, and sautéed potatoes	
SAUMON FILLET	21.00
with beurre blanc sauce, herb oil, risotto, and cauliflower	
PIKEPERCH FILLET on caramelised sauerkraut	23.00
with brown sauce enhanced with juniper berries, and "Rate" potatoes	

OUR DESSERTS

"Homemade" DESSERTS

CHOCOLATE MOUSSE	7.50
les PROFITEROLES	
"homemade" choux buns	1 choux bun3.80
filled with vanilla ice cream,	2 choux buns5.80
chocolate sauce, and whipped cream	3 choux buns7.80
BOURBON VANILLA CRÈME BRÛLÉE	7.20
green apple sorbet	
APPLE TART	4.70
SEASONAL FRUIT TART	4.70
PINEAPPLE CARPACCIO	5.20
lemon sorbet	
ICED NOUGAT (made by the Chef)	8.00
on raspberry coulis, with whipped cream	
Chef's Floating Island	6.80
HOT RASPBERRIES	8.80
with vanilla ice cream and whipped cream	
IRISH COFFEE	8.00
strong sweet coffee with Jameson whiskey, and whipped cream	
Elsässer Kaffe ^a	8.00
strong sweet coffee with Marc de Gewürztraminer by the Distillerie Artisanale Hagmeyer in Balbronn, with whipped cream	

GOURMAND COFFEE	8.50
Vanilla crème brûlée	
Profiterole filled with vanilla ice cream, with chocolate sauce	
Coffee tiramisu	
Brownies	
Mandarine orange sorbet	



^a = Traditional regional products

NET PRICES
Including 10 % VAT
Spirits
Including VAT: 20 %

GLACES DES ALPES
MAÎTRE ARTISAN GLACIER

Ice cream Coupes

DAME BLANCHE	6.90
vanilla ice cream, chocolate sauce, and whipped cream	
ICED MERINGUE, with whipped cream	6,90
ICE CREAM COUPE	5.00
Ice creams and sorbets: choice of three flavours :	
Vanilla, chocolate, coffee, pistachio nut, coconut, mint with chocolate chips.	
Lemon, raspberry, strawberry, cherry, pear, apple, banana, passion fruit.	
WHIPPED CREAM BASED COUPES	5.50
CAFÉ LIÉGEOIS	6.20
chocolate ice cream, iced chocolate, and whipped cream	
CHOCOLATE LIÉGEOIS	6.20
chocolate ice cream, iced chocolate, and whipped cream	
GRIOTTINE COUPE	8.20
vanilla ice cream, delicious stoned wild morello cherries steep in liqueur (15° proof), with whipped cream	
FRAÎCHEUR d'Émeraude	7.90
mint and chocolate chip ice cream with a dash of mint liqueur (21° proof)	

SORBETS with a spirit

LEMON SORBET with a dash of Marc de Gewürztraminer ^a	7,90
COLONEL lemon sorbet with a dash of Vodka	7,90
RASBERRY SORBET with a dash of Framboise d'Alsace liqueur ^a	8,20
PEAR SORBET with a dash of William's d'Alsace eau-de-vie ^a	8,20
COUPE MITTELWIHR lemon, raspberry, and pear sorbet	7,50
with a dash of Crémant d'Alsace ^a	

DRINKS, COFFEES AND AFTER DINNER DRINKS

COLD DRINKS

COCA-COLA 33 cl	3.50
COCA-COLA light or zero 33 cl	3.50
DRY CIDER 25 cl	3.20
SCHWEPES tonic or citrus fruit 20 cl.....	3.20
ORANGINA 25 cl	3.20
FUZE TEA 25 cl	3.30
<i>Intense peach, black tea, and peach</i>	
<i>Harmony green tea, camomile and mango</i>	
FRUITS JUICE 25 cl	3.00
<i>apple, orange, grape, apricot, pineapple</i>	
25 cl bottle	
LEMONADE ^a 25 cl	2.10
DIABOLO 25 cl	2.40
40 cl	3.70
SYROP 25 cl	2.00
40 cl	3.10
<i>mint, grenadine, lemon, strawberry, cherry, peach</i>	

MINERAL WATER

LISBETH original ^a 50 cl.....	2.90
ÉVIAN 50 cl	3,50
LISBETH light ^a 50 cl	2.90
BADOIT 50 cl	3.50
LISBETH sparkling ^a 50 cl	2.90
PERRIER 33 cl	3.90

Free carafe of water

NET PRICES
ALCOHOL-FREE DRINKS
Including 10 % VAT

^a = Alsace products

COFFEES AND HOT BEVERAGES

Espresso Pur arabica	2.00
Espresso DECAF	2.50
DOUBLE espresso	3.70
Large BLACK COFFEE	2.70
Large WHITE COFFEE	3.10
Large COFFEE WITH CREAM	3.10
Large COFFEE WITH FROTHY MILK	3.20
Large COFFEE WITH WHIPPED CREAM	3.30
LATTE COFFEE	3.30
<i>"latte coffee" is the Italian variant of milk coffee.</i>	
<i>A milk froth in which an espresso coffee is poured in.</i>	
Hazelnut flavoured liquid sugar	0.40
HOT CHOCOLATE	2.90
Choice of teas	2.60
Choice of herbal teas	2.60
Milk tea	2.90
Lemon tea	2.90



After dinner drinks

Spirits	3 cl	1 cl
MARC de GEWURZTRAMINER ^a	6.70	2.30
RASPBERRY ^a	7.00	2.40
POIRE WILLIAM'S ^a	7.00	2.40
MIRABELLE d'Alsace ^a	6.70	2.30
QUETSCHÉ d'Alsace ^a	6.40	2.20
POIRETTE ^a	5.50	1.90
Vieux KIRSCH d'Alsace ^a	6.70	2.30
FLEUR de BIÈRE ^a	6.10	2.10
Dark Spirits		
BAS ARMAGNAC Laubade	7.60	2.60
VIEILLE EAU de VIE de PRUNE <i>Jean-Jacques Lesgourgues</i>	7.00	2.40
COGNAC 3 stars	6.10	2.10
COGNAC Hennessy	7.30	2.50
FINE CHAMPAGNE Rémy Martin	8.10	2.80
CALVADOS "Hors d'Age"	7.00	2.40
<i>du pays d'Auge 10 years X O</i>		
RUM Saint-James	5.80	1.90
RUM Diplomatico réserve	7.00	2.40
FINE BRETAGNE Cider eau de vie	7.00	2.40
MARC de BOURGOGNE	6.70	2.30
Liqueurs		
AMARETTO	5.80	2.00
GRAND MARNIER	6.40	2.20
COINTREAU on crushed ice	6.10	2.10
GET 27 on ice	5.50	1.90
MALIBU on ice	5.50	1.90
LIMONCELLO on ice	5.50	1.90
BAILEY'S Irish Cream on ice	6.10	2.00
FERNET BRANCA	5.80	2.00
JÄGERMEISTER	5.80	2.00
LIQUEURS: RASPBERRY, BANANA, MIRABELLE, POIRE WILIAM'S	5.50	1.90