



End of year
Offers

citadines
Eurometropole
Strasbourg

11, ALLÉE DE L'EURO - 67205 OBERHAUSBERGEN
UPON RESERVATION : 00 3 67 70 78 00
OR EUROMETROPOLE@CITADINES.COM

Festive Regional Menu
From 29 november to 23 december

Every day, from Monday to Sunday

- 2 courses : **24.50€** -

- 3 courses : **29.50€** -

Traditional flamenkueche or with trout, chive and horseradish
or pâté en croûte, cabbage salad with cumin
or duck foie gras cooked in a clothtoasted kougelhof (+5€)

Pike-perch matelote with mushrooms and noodles
or Alsatian black poultry, Riesling cream and spaetzle
or bouchée à la reine, veal fillet, poultry and quenelles

Munster cheese marinated in Guewurtz, rosehip coulis
or gingerbread and cottage cheese dessert
or black forest Cake

Menu for kid :
Portion 1/2
1 syrup with water
- 12.50€ -
Until 12 years old

Diner
24 December
65€ -

1 glass of Crémant
3 aperitive pieces

Duck foie gras cooked in a cloth,
toasted kougelhopf

Ballotine of poached and roasted
chapon, red cabbage confit with honey
and apples, juice and chestnuts

Hazelnut and chocolate yule log

Food and wine pairing

Lunch
25 December
65€ -

Foie gras marinated with Advent
spices, quince confit with ginger

Roast fillet of beef, mashed potatoes
with truffle butter

Munster with Beraweka fruits (+5€)

Fior Di Latte

Food and wine pairing

Christmas Brunch
26 december
11h00 - 15h00
55€ -

Assortments of sweet and salty dishes
Selection of fruit juices, hot drinks, soft drinks

2022

New Year's Eve dinner
December 31st
210€ -

1 glass of Champagne
3 aperitive pieces

Pick of foie gras and Gewurztraminer jelly, grilled pannetone with salted butter

Scallop and lobster raviole
carcasses juice emulsified with butter

Long cooking of veal fillet with Vin Jaune, celery fondant
and slightly creamed sauce with morels shards

Brie cheese with truffle, young growth bouquet with hazelnut oil

Meeting between saké and caviar

Food and wine pairing

Dancing gala dinner

DJ performance by
SBEAT Event

cheers!

