

## TARTES FLAMBÉES

(2 to 10 pm)

Tartes flambées are a speciality from the Alsace: thin and crunchy dough, covered with fresh cream and different ingredients.

The "tarte flambée" was created by farmer women from the Alsace who baked the bread themselves. They took the rest of the dough, flattened it and coated it with cream. On top of it, they added onions, bacon, oil, salt and pepper.

The flames of the fire gave the cake the golden-brown colour.

Today, the tarte flambee is an integral part of the Alsatian kitchen with its light and salubrious taste. A glass of white wine makes it perfect.

CHF

### Tarte flambée "Gratinée"

sour cream, onions and bacon  
gratinated with Emmental cheese

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### Tarte flambée „Azzura“

sour cream, onions, twofold cherry tomatoes, basil  
and original buffalo mozzarella from Naples

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### Tarte flambée „Altafjord“

sour cream, onions, Norwegian smoked salmon  
and leaf spinach

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### Tarte flambée „Queen Elisabeth“

sour cream with curry, onions, celery  
«Emmetaler Mürgu» - cheese and compote apples

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### Tarte flambée „Bombay“

sour cream with curry, onions, fresh pineapple, chili  
and chicken dices

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