



Le Petit Kohlberg  
HÔTEL - RESTAURANT  
LUCELLE - ALSACE

Dear customer,

As you know, **our house is distinguished by the title of "Maître Restaurateur"**.

Beyond a guarantee of professionalism and the state control prior to the attribution of the title by the prefect of the department, our specifications indicate that the whole of our card is **"Home-made"**.

The decree on "Homemade" specifies that we are not obliged to display each course.

We wish you to enjoy your meal and thank you for honoring us with your attention.

The decree also asks us to clarify the official definition of homemade:  
The "Homemade" is a kitchen made in the company.  
from raw products.

After these explanations, **we ask for your understanding and your indulgence if a product is missing.**

Products identified by a **red** number contain allergens.  
Please ask our team for this table.

***Due to the current exceptional inflation in raw materials, energy and labour costs, we would like to inform you that we have readjusted our prices to a minimum in order to keep your Petit Kohlberg open.***

All prices : tax, VAT, service included

Entirely "home made" kitchen



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS





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## STARTERS

The board to be shared **1**  
16,50 €

Autumn salad **2**  
(wild game, mushrooms, fruits)  
18,50€

Red mullet salad with citrus fruit **3**  
16,50 €

Home-made duck foie gras,  
brioche & chutney **4**  
21,00 €/portion    15,50€ / ½ portion

PK-style salmon gravlax **5**  
19,50 €

Vegetable soup **6**  
8,00 €

Small casserole of snails and ceps with garlic & parsley cream **7**  
18,50 €

Country crust with morels **8**  
21,00 €



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## FISH & SHELLFISH

All our fish are served with a green salad

Turbot fillet, blanquette of vegetables and shellfish **9**  
34,50 €

Crispy Lake Lemman Arctic char « meunière »,  
« Cocotte » potatoes **10**  
30,50€

Fried carp fillets,  
French fries, mayonnaise,  
green salad **10**  
25,00€

## THE PK MUST-HAVE

Frog legs,  
« Poulette » sauce & rice **12**  
27,00 €





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## MEAT

**All our meats are served with a green salad**

Warm ham,  
French fries & green salad **13**  
21,00 €

Rossini duck breast with black truffle sauce,  
dauphine potatoes & vegetables **14**  
32,50 €

Veal cordon bleu,  
French fries & vegetables **15**  
29,50 €

Veal Steak with chanterelles,  
French fries & vegetables **16**  
31,00 €

- Charolais beef fillet
- Morel sauce **17** 35,00€
  - Wild garlic butter **18** 32,00€
  - Flambé pepper sauce **19** 33,00€

French fries & vegetables

**All our meats are of French origin**



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## MENUS

At lunch time, we serve a Market menu,  
from Wednesday to Friday at 21,50€



### THE VEGAN GLUTEN-FREE MENU

Let us know that  
you are vegetarian  
and the Chef will suggest  
a menu  
based on the Market

30,00 €

### THE KIDS MENU (UP TO 12 YEARS OLD)

Vegetable soup 6  
\*\*\*\*

Chicken escalope, vegetable,  
Knoepfles 22  
\*\*\*\*

Caramel custard  
15,00 €



### THE REGIONAL MENU

Home-made presskopf & its gribiche sauce 25  
\*\*\*\*\*

Pork shank, Pinot noir sauce, knoepfles 23  
\*\*\*\*\*

Iced kougelhopf  
42,00 €



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## THE PK MENU

Home-made duck foie gras  
& small salad of smoked duck breast **24**

\*\*\*\*

Veal steak with chanterelles,  
Spaetzle & vegetables **16**

\*\*\*\*

Chocolate mousse quenelle  
with vanilla ice cream

56,00 €

## THE DISCOVERY MENU

Surprise menu according to the Chef's mood  
(only possible for the whole table)

82,00 €

Our sommelier Thomas suggests the package  
with wine pairing 28€/pers





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## SWEET MOMENTS

The ice kougelhopf	9,50€
The nougatine vacherin	9,50€
The chocolate mousse	8,00€
The pie of the day	7,00€
The coffee & its chocolate moelleux	8,50€
The tea & its chocolate moelleux	9,50€
The gourmet Crémant	18,00€
The crème brûlée	8,50€
The caramel custard	7,50€
The fruit salad	8,00€

## AROUND COFFEE

The Irish coffee (Whisky)	10,00€
The Alsatian coffee (Quetsche)	10,00€
The coffee Soupir de Madame (Cointreau)	10,00€
The liégeois caramel coffee	7,00€



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**ICE CREAM FLAVOURS from Maison Alba, Artisan glacier :**

Vanilla - Strawberry - Coffee - Dark chocolate - Kirsch

**SORBETS FLAVOURS from Maison Alba, Artisan glacier :**

Lemon - Raspberry - Passion - Mango - Apple

Per scoop 2.50€

Extra charge for homemade whipped cream 2.00€

**ICE CREAM CUPS 9,50€**

The Danemark cup (Vanilla ice cream, chocolate sauce, whipped cream)

The Black Forest cup (Vanilla ice cream, kirsch, chocolate, whipped cream & chocolate chips)

The home-made cup (vanilla ice cream, fruit salad, whipped cream)

**ALCOHOL CUPS 10,50€**

The Marechal cup (lemon sorbet, Marc de Gewurztraminer)

The Sergent cup (raspberry sorbet, raspberry brandy)

The Normande cup (pineapple sorbet, Malibu)

The Général cup (vanilla ice, Whisky)

The Bailey 's coffee cup (coffee ice cream, Bailey 's & whipped cream)

All prices include tax, VAT and service