



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 €

The market gardener's mix **2**
12,50€

La Terrine du PK,
Salad & gewurztraminer jelly **3**
16,50 €

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

PK-style salmon gravlax **5**
22,50 €

Vegetable soup and its "mouillettes" **6**
8,50 €

Pan-fried scallops on salad,
Parma ham & parmesan **7**
26,50 €



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FISH

All our fish and meats are served with a green salad

Monkfish tail on risotto **9**

36,50 €

Arctic char with almonds,
Steamed potatoes & vegetables **10**

32,50 €

Fried carp fillets, French fries, green salad **11**

25,00€

Pike perch on a bed of sauerkraut **12**

34,50 €

MEATS

Cordon bleu with Bergkäs,
Vegetables & French fries **13**

29,50 €

Iberian Pluma with Pinot Noir sauce,
Vegetables & pommes dauphines **14**

32,50 €



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THE SPECIALITIES THAT HAVE MADE PK FAMOUS

Starters

Small casserole of snails & ceps with garlic & parsley cream **16**
18,50 €

Morel crust **17**
21,00 €

Meats

Warm ham, French fries & green beans **19**
21,00 €

Veal Steak with chanterelles, French fries & vegetables **20**
31,00 €

Charolais beef fillet, French fries & vegetables

- Morel sauce **21** 35,00€
- Wild garlic butter **22** 32,00€

All our meats are served with a green salad

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 23,50€

THE VEGETARIAN MENU

Salad platter 2

or

Vegetable soup 6

The Chef's risotto 23

or

The morel crust 17

Fruit salad

or

Pie of the day

38,50 €

THE KIDS MENU (UP TO 12 YEARS OLD)

Vegetable soup 6

or

Carrot salad 24

Breaded escalope & French fries 25

or

Fish fillet with spaetzle 25

Chocolate mousse

or

Caramel custard

19,50 €



THE REGIONAL MENU

Snail casserole 16

Pork shank, Pinot noir sauce, home made knoepfles 26

Iced kougelhopf

46,50 €



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THE PK MENU

Home-made duck foie gras
& Gewurztraminer jelly 4

Veal steak with chanterelles,
French fries & vegetables 20

Nougatine Vacherin
with red fruit coulis

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	10,50€
The nougatine vacherin	10,50€
The chocolate mousse	8,50€
The pie of the day	7,00€
The coffee & its chocolate moelleux	9,50€
The tea & its chocolate moelleux	10,50€
The gourmet Cremant	18,00€
The crème brûlée & vanilla ice	10,50€
The caramel custard	7,50€
The fruit salad	8,00€

AROUND COFFEE

The Irish coffee (Whisky)	10,50€
The Alsatian coffee (Quetsche)	10,50€
The coffee Soupir de Madame (Cointreau)	10,50€
The liégeois caramel coffee	7,50€



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ICE CREAM FLAVOURS from Maison Alba, Artisan glacier :

Vanilla - Strawberry - Coffee - Dark chocolate – Kirsch - pistachio - cinnamon

SORBETS FLAVOURS from Maison Alba, Artisan glacier :

Lemon - Raspberry - Passion - Mango - Apple

Per scoop 3,00€

Extra charge for homemade whipped cream 2,50€

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 Sargent cup (raspberry sorbet, raspberry brandy)

The General cup (vanilla ice, Whisky)

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

All prices include tax, VAT and service