

la table
5
du



Our chefs, Thomas Koehren and Joël Philipps, create a sincere cuisine, driven by emotion and respect for the land.

Inspired by Alsace and its craftsmen, they sublimate each product with precision, to offer an authentic experience where each plate tells a story.

Michael Wagner welcomes and accompanies you, with elegance and precision, in a score where every gesture and detail has meaning.




Open Tuesday to Friday from 12 noon to 1.30pm and from 7pm to 9pm, Saturday from 7pm to 9pm. Closed for lunch on Saturday, and all day on Sunday and Monday.




11 place de l'Hôtel de Ville 67140 Barr + 33 3 88 08 28 44 - reception.5terres@accor.com
www.5terres-hotel.fr



As a préambule

Organic Egg from Richart Farm 	22
Par fried parsnip from Valff, Burgaentzlen mushrooms, Arabica coffee foam	
Méline Maetz's Snails from Rosheim	28
Garlic and parsley butter, Waedele, lamb's lettuce salad from Kolbsheim	
Duck Foie Gras from Maison Andignac	30
Marble with black truffle and Label Rouge Alsatian poultry, onion with "Alsamique"	

Main compositions

Erquy Scallops 	42
Just snack, beetroot from Mittelbergheim, reduced organic orange from Humberto	
Sustainably Caught Halibut 	45
Adès family's sauerkraut, matelote sauce with Riesling, Kristal caviar	
The wild Hunt from "Le Haut-Koenigsbourg" 	42
Saint-Blaise farm's rutabaga, chesnut flour gnocchis, poivrade sauce with Porto	
The "Blonde d'Aquitaine" Beef, selected by Didier Massot, MOF	48
The fillet in herb's "viennoise" and its cromesquis, parsley root in textures, Bordelaise sauce with Pinot noir from Barr	

 Vegetarian dish or one that can be adapted to a vegetarian diet.

Our starters cannot be served on their own.



Our Cheeses

16

Cheeses from Alsace and elsewhere, fresh and matured
Selected by Myriam of Lindenhof Farm and Jacky Quesnot,
Master Cheesemonger from Buhl

Our Sweets

Vincent Hatsch's IGP Fir Honey

16

Pollen soft biscuit, Humberto's organic clementine sorbet,
light Alsatian honey cream

Planifolia Vanilla

16

A composition around original Mexican vanilla, salt butter caramel, puff ice

The 66% Chocolate "Grand cru"

16

Intense cocoa shortbread biscuit, cocoa nib praline, chocolate ganache,
coffee ice cream

Home-made Ice Cream or Sorbet

3,50 per scoop

Water Package

5 per person

Microfiltered still or sparkling water, part of a zero-kilometre,
eco-responsible approach. Unlimited service

Information on allergens present in our dishes is available on request.



Means of payment:

Cash, cheque, credit card (Visa, Mastercard, American Express), luncheon vouchers, Chefs d'Alsace gift vouchers.
Net prices in euros, service included.