



General terms of sale :

SERVICES: All our services are subject to the following terms of sale. Services shall be defined with the client. Depending on client requirements, equipment may be offered for hire. A quote shall be given for any services as well as a deposit invoice. **PRICES:** Our prices include both tax and service (12 % before VAT). Prices quoted are firm and definitive. Any additional item – number of covers, staff, goods or changes to the initial offer – will be invoiced according to the company's current prices. **RESERVATIONS:** Reservations are made only upon receipt of the client's written approval of the quote and the general terms of sale and the payment of a deposit equal to 50 % of the quote. **FREE OFFER:** One free for twenty paid. **CONFIRMATION – CANCELLATION:** The number of guests must be confirmed at least 48 hours in advance. The invoice will be based on this number. If the client cancels between 30 days and 48 hours in advance, the deposit will be kept and may be used for a future reservation. Any cancellation made less than 48 hours in advance will be invoiced for the quoted amount. **TERMS OF PAYMENT:** The balance is to be paid the day of the event, or by voucher 30 days from the invoice date (thus no discount for early payment). Any delay over 30 days from the invoice date is subject to late penalties whose rate is indicated on the invoice. **LIABILITY:** The company shall not be held liable for theft, loss or damage to guests'and organisers' belongings, money or valuables as well as for any material stored on its premises. All third-party service providers must receive the express approval of one of our managers. Furthermore, the company shall not be held liable for the following: – Stock-outs and shortages beyond our control leading to changes in the menu – Closure by the authorities, by any other circumstance beyond its control and in the event of natural disaster. **JURISDICTION:** Any litigation relative to the interpretation or execution of the present general terms of sale falls under the jurisdiction of the Tribunal de Grande Instance de Strasbourg.

11 rue du Maroquin - 67 000 Strasbourg
 Tel : 0033 (3) 88 32 23 11 – Fax : 0033 (3) 88 23 01 12
 Mail : contact@legruber.com – www.legruber.com



La Brasserie Alsacienne

Le Gruber



7 rooms up to
400 place settings

Menus groups

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MENUS GROUPS

DRINKS

Menu 1 16,00 €
 French onion Soup
 "Schiffela" salted, smooched devilled pork shoulder, Spätzle noodles
 Chocolate tart, custard cream

Menu 7 21,00 €
 Bacon Pie, Munster cheese and brown beer from Alsace
 Duck stavers with honey and candied turnips
 Iced parfait with Marc de Gewurztraminer liquor

Menu 2 17,00 €
 Meat pie with wine
 Lamb Farmentier, meat jus and mix salad
 Crème caramel

Menu 8 22,80 €
 Munster cheese tart and cumin cream sauce
 Braised pork knuckle on Pinot noir and sauerkraut
 Sorbet with brandy

Menu 3 17,50 €
 Green salad with Melfort honey vinegar
 Variety of Tartes Flambées: Alsatian, Gratin and Mushroom (1 and 1/2 tarts)
 Duo of ice cream

Menu 9 24,00 €
 Goose meat pie, raw vegetables
 Braised beef with a Pinot Noir sauce and french fries
 Pan fried quetsch plum with vanilla ice cream

Menu 4 18,00 €
 1/2 Alsatian Tarte Flambée
 Alsatian Sauerkraut with 5 Meats
 Sorbet coated with Gewurztraminer brandy

Menu 10 25,00 €
 Sea bass fillet « matelote » style with sauerkraut
 Stuffed poultry breast with mushrooms
 Ice Kougelhof

Menu 5 19,50 €
 Duck fillet salad, potatoes « noisettes » and sippets
 Panga fish fillet in herb crust, fish sauce and orzetto
 Crème brûlée

Menu 11 27,00 €
 Salmon tartare with grilled toast
 Poultry cordon bleu cream sauce and Alsatian noodles
 Homemade black forest cake

Menu 6 20,00 €
 Fine tomato and pesto tart, salad
 Stuffed veal breast, brown sauce, red cabbage and Alsatian noodles
 Homemade Vacherin

Menu 12 30,50 €
 Duck liver crème brûlée
 Sauerkraut fish hotpot
 Ice Kougelhof with Gewurztraminer brandy

Vegetarian Menu 14,50 €
 Seasonal raw vegetables
 Fried vegetable with mushrooms and potatoes
 Apple Tarte flambée

Fixed rate 1 5,50 €
 1/4 wine
 or
 50cl beer,
 1 coffee

Fixed rate 2 8,50 €
 1/4 wine or 50cl beer,
 1/4 mineral water,
 1 coffee

Fixed rate 3 11,50 €
 1 white wine kir
 1/4 wine or 50cl beer,
 1/4 mineral water,
 1 coffee

Cheese 5,50 €
 Munster in cumin and green salad

Musical animation if required

To consult us for any specific request : marriage, meal of family, meal of business, cocktails ...

