

# Maison Kammerzell

## A one-of-a-kind establishment



### A Strasbourg building that bucked the trend

Both in terms of its decoration and its architecture, Kammerzell is one of Strasbourg's most outstanding examples of Renaissance architecture. The city has no other half-timbered building dating back to that era, either in public or private hands, with such an abundance of carved decoration. At that time,

sobriety was very much the fashion for bourgeois homes and the rare wooden sculptures were generally relegated to corner posts. Yet all the visible woodwork on Kammerzell is sculpted. The house also stands out due to the wealth of figurative scenes when the trend at that time, following the Reformation, was for abstract, geometric or floral motifs. From an architectural point of view, Martin Braun's house systematically adopted the aesthetic principles of the Renaissance. The symmetry and rigor of his facades were set against the more commonplace irregularity of Rhenish houses during the last quarter of the 16th century, which were still highly Gothic in style. The originality of the house is also due to the continuous triple gallery of windows which forms a belt around the floors and which finds no equal in Strasbourg. Even when it was constructed, Kammerzell already stood out from the crowd!

### Léo Schnug, Kammerzell's outstanding artist

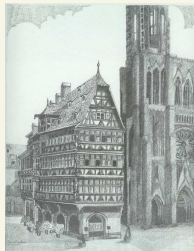
He does not have the recognition he deserves. His frescos on the ground, first and second floors - some of which were restored by André Bricka, between 1973 and 1977, after a well-meaning apprentice "washed" them with soda crystals - bring art into the venue. It is very difficult to imagine Kammerzell without Léo Schnug's frescos.

The name may mean nothing to you, but he was one of the many great, passionate and slightly crazy people of whom Alsace is so fond. His name has been somewhat forgotten today, despite the fact that his Medieval-style frescos continue to adorn Kammerzell's walls, as they do the Cloche d'Or in Obernai and, of course, Haut-Koenigsbourg castle. Emperor William II even decorated him in 1912, deeming him his favourite artist. The aforementioned Emperor, who annexed Alsace, dreaming of giving it the "colossal" shine of the Renaissance period, loved Schnug's neo-Gothic style. At the very least he appreciated his vision of Alsace featuring the armored soldiers and lansquenets from Germanic legends of old.

### When the illustrious sit down to eat

Kammerzell's prestige does not only come from its fairytale decoration, which has remained intact since its creation: the venue has been rendered all the more iconic by the myriad of celebrities who have passed through its doors. The visitors' book, packed full of illustrious autographs, only serves to enhance the impressive autographed picture gallery that decorates the stairwell and is truly a sight to behold: stars of the silver screen, singers and musicians, sports stars, crowned heads of state, heads of state, political figures, writers, comedians, artists, television stars... But rest assured that Kammerzell has never let all these prestigious names go to its head!

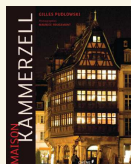
GILLES PUDLOWSKI



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# Maison Kammerzell

## Die Vorspeisen / Starters

Kammerzeller Entenstopfleber, Blaubeerkompott und Toastbrot 19.75  
Kammerzell Duck Foie Gras, Blueberry Compote and Toasted Bread

Butternusscreme mit Kastanien, Geröstetes Münster 9.25  
Creamy Butternut squash soup with Chestnuts, Toasted Munster

Die 6 Elsässer Schnecken vom Rémy Koehl Bauernhof in Birkenwald 14.25  
6 snails Alsatian style from Rémy Koehl Farm in Birkenwald

Zwiebelkuchen mit Speck, Grüner Salat 11.50  
Onion Tart with Bacon, Green salad

Label Rouge Schottischer Räucherlachsteller, Bibeleskaes und Toastbrot 18.75  
Label Rouge Scottish Smoked Salmon Plate, Cottage Cheese and Toasted Bread

Straßburger Salat «Zervelat - Emmentaler - Hartgekochtes Ei» 9.75  
Strasbourg salad «Cervelat - Emmentalcheese - Hard-boiled Egg»

Ententerrine mit Pistazien, Gemüsegurken 11.50  
Duck Terrine with Pistachios, Vegetable Pickles

## Die Fischgerichte / Fish Dishes

Gebratene Jakobsmuscheln in Olivenöl, Gedünsteter Lauch und Dampfkartoffeln 27.50  
Fried Scallops in Olive Oil, Steamed Leeks and Steamed Potatoes

Lachskotelett gekocht a la Plancha, Bio-Grüne Linsen und Schellfisch 23.75  
Salmon cutlet cooked a la Plancha, Bio Green Lentils and Haddock

Zanderfilet nach Matelote Art, Rieslingsauce und knusprige Speck 24.75  
Pike-perch fillet Matelote style, Riesling Sauce and Crispy Bacon

Kabeljaufilet, Süßkartoffel und geröstete Kürbismousseline 24.50  
Cod fillet, Sweet Potato and Roasted Pumpkin Mousseline

Royale Turbo Filet mit Champagner, Spinat und Dampfkartoffeln 36.50  
Royale Turbo Filet with Champagne, Spinach and Steamed Potatoes

## Die Fleischgerichte / Meat Dishes

Rinderfilet vom Grill, Sauce Béarnaise, Gratin Dauphinois und Gemüse der Saison 27.90  
Grilled Beef Tenderloin, Béarnaise Sauce, Gratin Dauphinois and Seasonal Vegetables

Geflügelfrikassee, Coq au Riesling" Art, Spätzle 21.80  
Poultry fricassee "Coq au Riesling" style, Spätzle

Kammerzeller Rindertatar, Pommes, grüner Salat 19.95  
Kammerzell Beef Tartare, French Fries, Green Salad

Rehshmorbraten mit Preiselbeeren und Kastanien, Spätzle 23.90  
Doe stew simmered with Cranberries and Chestnuts, Spätzle

Baeckoffe mit 3 Fleischsorten, Grüner Salat 23.75  
Baeckoffe with 3 Meats, Green salad

Kalbsmedaillon "Rossini", Gedämpfter Spinat und Kartoffelnwaffeln 32.50  
"Rossini" Veal Medallion, Steamed Spinach, and Potatoes Wafers

## Vegetarische Gerichte / Vegetarian Dishes

Dinkel gekocht wie ein Risotto-Parmesan, Rucola mit Olivenöl 16.75  
Small Spelled cooked like a Risotto-Parmesan, Rocket salad with Olive Oil

Pochiertes Ei, gedünstete Pilze mit Sahne und frischen Kräutern 17.50  
Poached Egg, Stewed Mushrooms with Cream and Fresh Herbs

## Baumann's Sauerkraut

Sauerkraut mit drei Fischvariationen « Création Guy-Pierre Baumann »  
Sauerkraut with 3 sorts of fish « Création Guy-Pierre Baumann »  
26.90

Sauerkraut mit frischem Lachs und Dill « Création Guy-Pierre Baumann »  
Sauerkraut with fresh salmon and dill « Création Guy-Pierre Baumann »  
23.75

Sauerkraut mit Seeteufel und Speck « Création Guy-Pierre Baumann »  
Sauerkraut with monkfish and bacon «Création Guy-Pierre Baumann »  
28.90

Sauerkraut mit Entenconfit (Entenkeuleconfit und geräucherter Speck)  
Sauerkraut with duck confit (duck leg confit and bacon)  
23.90

Strassburger Sauerkraut (8 Sorten Fleisch und Wurstwaren)  
Sauerkraut Strasbourg style (8 varieties of meat and butcheries)  
23.60

Sauerkraut mit Eisbein (Waedele) (ganzes Eisbein und Räucherbrust)  
Sauerkraut with knuckle of ham (knuckle of ham and bacon)  
23.95

Unser Chef Hubert Lépine & sein Team  
wünschen Ihnen eine gute Verkostung

Our Chef Hubert Lépine & his Team  
wish you a good tasting

# Menu Hallebardier

33.75

Butternusscreme mit Kastanien, Geröstetes Münster  
*Creamy Butternut squash soup with Chestnuts, Toasted Munster*

oder / or

Straßburger Salat «Zervelat - Emmentaler - Hartgekochtes Ei»  
*Strasbourg salad «Cervelat - Emmentalcheese - Hard-boiled Egg»*

oder / or

Ententerrine mit Pistazien, Gemüsegurken  
*Duck Terrine with Pistachios, Vegetable Pickles*

Geflügelfrikassee „Coq au Riesling“ Art, Spätzle  
*Poultry fricassee “Coq au Riesling” style, Spätzle*

oder / or

Strassburger Sauerkraut (8 Sorten Fleisch und Wurstwaren)  
*Sauerkraut Strasbourg style (8 varieties of meat and butcheries)*

oder / or

Lachskotelett gekocht a la Plancha, Bio-Grüne Linsen und Schellfisch  
*Salmon cutlet cooked a la Plancha, Bio Green Lentils and Haddock*

oder / or

Zanderfilet nach Matelote Art, Rieslingsauce und knusprige Speck  
*Pike-perch fillet Matelote style, Riesling Sauce and Crispy Bacon*

Für die Nachspeise schlägt Ihnen unser Chef Pâtissier vor, eine seiner hausgemachten Spezialitäten zu kosten  
*For the dessert, our Chef Pâtissier suggests you enjoy one of its home-made specialities*

## Für kleine Gourmets / For Children

(Kinder bis zu 12 Jahren)

(until 12 Year)

12.90

Knackwurst mit Pommes  
*Strasbourg sausage, French fries*

oder / or

Lachs-Schnitzel, Nudeln  
*Salmon steak, pasta*

Eis-Becher 2 Kugeln  
*Cup of ice cream 2 balls*

# Für Feinschmecker... / For the gourmets

Stellen Sie sich selber Ihr / Make your own

## Menu Dégustation

47.80

zusammen, und wählen Sie... / and choose

Eine Vorspeise / A starter

Ein Fischgericht / A fish

Sorbet mit Marc d'Alsace / Sorbet with Marc d'Alsace

Ein Hauptgericht / A meat dish

Ein Dessert / A sweet dessert

...aus allen Gerichten und Tagesvorschlägen der Karte aus  
...from our dishes and suggestions

## Menu Notre Dame

43.50

Kammerzeller Entenstopfleber, Blaubeerkompott und Toastbrot  
Kammerzell Duck Foie Gras, Blueberry Compote and Toasted Bread

oder / or

Die 6 Schnecken nach elsässischer Art zubereitet, von der Farm Rémy Köhl in Birkenwald  
6 Snails Alsatian style from the Rémy Koehl Farm in Birkenwald

oder / or

Label Rouge Schottischer Räucherlachsteller, Bibeleskaes und Toastbrot  
Label Rouge Scottish Smoked Salmon Plate, Cottage Cheese and Toasted Bread

Rinderfilet vom Grill, Sauce Béarnaise, Gratin Dauphinois und Gemüse der Saison  
Grilled Beef Tenderloin, Béarnaise Sauce, Gratin Dauphinois and Seasonal Vegetables

oder / or

Rehshmorbraten mit Preiselbeeren und Kastanien, Spätzle  
Doe stew simmered with Cranberries and Chestnuts, Spätzle

oder / or

Kabeljaufilet, Süßkartoffel und geröstete Kürbismousseline  
Cod fillet, Sweet Potato and Roasted Pumpkin Mousseline

oder / or

Sauerkraut mit drei Fischvariationen « Création Guy-Pierre Baumann »  
Sauerkraut with 3 sorts of fish « Création Guy-Pierre Baumann »

Für die Nachspeise schlägt Ihnen unser Chef Pâtissier vor, eine seiner hausgemachten Spezialitäten zu kosten  
For the dessert, our Chef Pâtissier suggests you enjoy one of its home-made specialities

Maison Kammerzell

## Desserts

**Vanille-Kastanien Millefeuille mit Himbeergelee, Himbeersorbet 10.25**  
*Vanilla-Chestnut Millefeuille with Raspberry Jelly,  
Raspberry sorbet*

**Kammerzell mit 2 Pralinen, Vanilleeis**  
Schokoladenkeks, knusprige Praline, cremige Haselnuss, Mousse aus dunkler Schokolade und Milch 11.50  
*Kammerzell with 2 chocolates, Vanilla Ice Cream  
Chocolate Biscuit, Crispy Praline, Creamy Hazelnut, Dark Chocolate and Milk Mousse*

**Birne-Karamell-Allianz, Karamell-Eiscreme mit Fleur de Sel**  
Brownie-Keks, Pekannuss-Chips, Birnen-Kardamom-Gelee, Karamell-Bavaroise 10.50  
*Pear-Caramel Alliance, Caramel Ice Cream with Fleur de Sel  
Brownie Biscuit, Pecan Crisp, Pear-Cardamom Jelly, Caramel Bavaroise*

**Madagaskar Vanille Crème Brulée, Zitrone Madeleine 10.25**  
*Madagascar Vanilla Crème Brulée, Lemon Madeleine*

**Apfel-Schwarze Johannisbeere, Grünes Apfelsorbet Haselnuss-Shortbread,**  
gerösteter Apfel mit schwarzen Johannisbeeren, Sarasin-Fliese, Grüner Apfel Brunoise,  
leichte Mascarponecreme 10.75  
*Apple-Blackcurrant, Green Apple Sorbet  
Hazelnut shortbread, Roasted Apple with Blackcurrants, Sarasin Tile, Green Apple Brunoise, Light Mascarpone Cream*

**Mein neu gestalteter "Schwarzwald", Morello Kirschsorbet**  
Schokoladenkeks, Morello-Kirschen, Kirschmousse, Schokoladenraspel, Shortbread 11.00  
*My redesigned "Black Forest", Morello cherry sorbet  
Chocolate Biscuit, Morello Cherries, Kirsch Mousse, Chocolate Shavings, Shortbread*

**Saisonale Fruchttorte, Vanilleeis 8.70**  
*Seasonal Fruit Tart, Vanilla Ice Cream*

**Café Gourmand und seine 3 Süßigkeiten 7.75**  
*Café Gourmand and its 3 Sweets*

## Desserts

**Hausgemachte Eiscreme 3 Kugeln**  
(Vanille, Kaffee, Schokolade, Karamell mit Fleur de Sel) 8.20  
*Homemade Ice Cream 3 Scoops  
(Vanilla, Coffee, Chocolate, Caramel with Fleur de Sel)*

**Sorbet ohne Alkohol**  
(3 Kugeln) (Himbeere, Zitrone, Morello-Kirsche, Mirabelle, Zwetschgen, Birne, Grüner Apfel) 8.20  
*Sorbet without Brandy  
(3 scoop) : (Raspberry, Lemon, Morello Cherry, Mirabelle, Damson plum, Pear, Green Apple)*

**Sorbet mit Schnaps**  
(3 Kugeln) (Himbeere, Zitrone, Morello-Kirsche, Mirabelle, Zwetschgen, Birne, Grüner Apfel) 9.10  
*Sorbet with Brandy  
(3 scoop) : (Raspberry, Lemon, Morello Cherry, Mirabelle, Damson plum, Pear, Green Apple)*

## Käse / Cheese

**Munster, Brie, Roquefort**  
10.50