

Bières			
Bières Pression	25 cl	33 cl	50 cl
Diekirk premium	-	3,90 €	4,90 €
Lefte blonde	3,90 €	4,90 €	6,90 €
Lefte ruby	3,90 €	4,90 €	6,90 €

Bières Boutelles			
Franziskaner, bière blanche [50 cl]		6,50 €	
Diekirk 00, bière sans alcool [33 cl]		3,90 €	
Grimbergen, rouge [33 cl]		5,00 €	
Grimbergen, blonde [33 cl]		5,00 €	

Soft			
Coca Cola, Agité, zero [20 cl]		2,90 €	
Fanta orange, Sprite [33 cl]		3,60 €	
fuzetea [25 cl]		3,30 €	
Jus de fruits Minute Maid [20cl]		3,60 €	
Orange, Abricot, Ananas, Pomme, Tomate, Framboise		3,60 €	
Thé blanc BIO Pêche Romarin [33 cl]		3,20 €	
Orangina [25 cl]		3,20 €	
Schwepps Indian Tonic/Agrum/Ginger Ale [25 cl]		3,20 €	
Oasis tropical [33 cl]		3,60 €	
Limonade [33 cl]		2,90 €	
Diabolo [33 cl]		3,30 €	
Supplément sirop [4 cl]		0,80 €	
Menthe, Citron, Grenadine, Fraise, Orgeat, Cerise, Pêche			

Cocktails			
Avec Alcool 6,90 €			
Mojito : Rhum, citron vert, menthe, eau pétillante		5,90 €	
Mojito Fraise : Rhum, fraise, menthe, citron vert, eau pétillante		5,90 €	
Sans Alcool 5,90 €			
Virgin Mojito : Citron vert, menthe, eau pétillante		5,90 €	
Virgin Mojito Fraise : Fraise, menthe, citron vert, eau pétillante		5,90 €	
Spirit Apérol : Vin blanc, Apérol, Agave, eau pétillante		5,90 €	
Americano : Gin, sirop d'orange, Spritz, eau pétillante		5,90 €	
Virgin Piná Colada : Jus d'ananas, coco, citron vert		5,90 €	
Virgin Hugo : Fleur de Sureau, menthe, citron, eau pétillante		5,90 €	

Eaux minérales			
	1/2 litre	litre	
Vittel	3,90 €	5,20 €	
San Pellegrino	3,90 €	5,20 €	
Vittel [25 cl]		3,50 €	
Rospot Classic [25 cl]		3,50 €	
Perrier [33 cl]		3,70 €	

Les Vins Rouges			
CÔTES DU RHÔNE AOC 13,5° Vieux Clocher - Maison Arnoux & fils	4,90 €	23,90 €	
BORDEAU LUSSAC SAINT EMILION AOP 13° Roc de Giraudon - Vignerons Puisseguin	5,70 €	27,90 €	
BEAUJOLAIS MORGON AOP 13° LA CROIX GAILLARD	5,20 €	25,90 €	
SAUMUR CHAMPIGNY AOP 12,5° Domaine Filiatreau	6,00 €	29,00 €	
ALSACE PINOT NOIR AOC 12° Pinot Noir Tradition Kuentz Bas	5,90 €	29,90 €	

Les Vins Blancs			
CHARDONNAY IGP 12,5° Cave des 9 clés	5,70 €	27,90 €	
CÔTES DE GASCOGNE TARIOUET IGP 11,5° Les premières Grives "Moelleux" Domaine Tariquet	5,60 €	26,90 €	
BOURGOGNE CHABLIS AOC 12,5° Le Finage - La Chablisienne	6,80 €	34,90 €	
BOURGOGNE ST VERAN AOP 13° Domaine du Paradis	5,90 €	29,90 €	
CRÉMANT POLL-FABAIRE BRUT AOP 12° Domaines Vinsmoeselle, Crémant du Luxembourg	6,90 €	35,90 €	
CRÉMANT ALICE HARTMANN BRUT AOP 13° Domaine Alice Hartmann, Crémant du Luxembourg	7,90 €	38,90 €	

Les Vins Rosés			
PAYS DU GARD IGP 12,5° Belle Emilie - Cuvée des Charteux	4,90 €	23,90 €	
COTEAUX D'AIX EN PROVENCE AOP 13° Château Pigoudet	5,20 €	25,90 €	
PROVENCE CRU CLASSÉ AOP 12,5° Château de l'AUMERADE, Marie-Christine	5,90 €	29,90 €	

abus d'alcool est dangereux pour la santé. A consommer avec modération. Prix service compris.

Aperitif plates for two

Premium 9,90 €

Rosette de Lyon (salami), country terrine, creamy onions, marinated tomatoes, pickles, toasted sourdough bread

Main Course Salads

Accompanied by roasted potatoes

Vosgien Salad - Salade Vosgienne 13,90 €
Lettuce, cucumbers, cherry tomatoes, roasted almonds, grilled bacon, croutons, farmer bacon, cream

Hot goat cheese salad - Salade de Chèvre Chaud 14,90 €
Potato patties with goat cheese and peasant bacon, lettuce, cucumbers, cherry tomatoes, roasted almonds

Cesar Salad - Salade César 16,90 €
Lettuce, cucumbers, grape tomatoes, roasted almonds, breaded chicken breast fillet, croutons, parmesan cheese, 22 months minimum aged

Burgers 100 Patates

All burgers served with French fries and fresh salad

Authentic Burger - Burger Authentique 16,50 €
Burger bun, burger sauce, Angus pure beef steak, potato patties, cheddar, salad, onions, tomatoes

Raclette Burger - Burger Raclette 16,90 €
Burger bun, burger sauce, Angus pure beef steak, potato patties, raclette, peasant bacon, salad, onions, tomatoes

Salmon Burger - Burger au Saumon 17,90 €
Burger bun, chive cream, salmon with pesto di dill, potato patties, salad, onions, tomatoes

Meat and Fish

Accompanied by a garnish and lettuce

Chicken Escalope from the mountain - Escalope de Volaille 16,90 €
Chicken escalope, ham and bacon with Comté cheese, roasted potatoes, and mushrooms cream sauce

Chopped Steak "à Cheval" 15,90 €
Pure ground beef Angus beef and pork bacon, gratinated Comté cheese, fried egg, French fries, and Bearn sauce

Chef's Cordon Bleu 17,90 €
Breaded chicken cutlet with ham and Comté cheese, roasted potatoes and mushroom cream sauce

Prime Cut of Beef with butter Tagliata inspired - Onglet de Bœuf 18,50 €
Marinated prime cut of beef, Maître d'Hôtel butter (with fresh herbs), French fries and béarnaise sauce

Veal Tartlet «Vieille Alsace» 20,90 €
Veal with Munster, roasted potatoes and mushroom cream sauce

Salmon Steak - Pavé de Saumon 17,50 €
Salmon fillet dressed with bread crumbs, grilled "à la plancha", baked potato, chive cream, and Red Chili Sauce

Hot goat cheese salad

The unavoidable

Served with French fries

Beef Carpaccio with Basil - Carpaccio de Bœuf 15,50 €
Thin slices of raw beef, pesto, onions, roasted almonds, lettuce, AOP parmesan cheese, pickled tomatoes, lemon, fresh basil

Salmon Carpaccio with Dill - Carpaccio de Saumon 16,90 €
Thin slices of Atlantic raw salmon, dill pesto, onions, roasted almonds, lettuce, pickled tomatoes, lemon, fresh dill

Beef Tartar - Tartare de Bœuf 15,90 €
Raw beef, prepared according to your taste

Beef Tartar Go Back - Tartare de Bœuf Aller-Retour 16,40 €
Raw beef prepared according to your taste. Simply pan-fried on each side and raw at heart

Jackpot Potatoe with Cheese

Baked potato gratinated with cheese and a set of delicatessen meats (ham, speck ham, chorizo and rosette of Lyon) served with lettuce, cream and chive cream

Raclette cheese - Gratinée Raclette 16,50 €

Munster cheese - Gratinée Munster 16,90 €

Reblochon cheese - Gratinée Reblochon 17,90 €

Goat cheese - Gratinée Chèvre 16,90 €

Cheese Fondue "Original 100 Patates recipe"

Fondant blend of Beaufort, Comté and Emmentaler cheese, served with crispy «mouillettes», ham, bacon, chorizo, and rosette of Lyon

Baked Camembert - Camembert au Four 16,90 €

Baked Munster - Munster au Four 17,50 €
AOP cheeses accompanied by ham

Fried Camembert - Camembert Frit 16,90 €

Fried Munster - Munster Frit 17,50 €
AOP cheeses accompanied by ham

Gourmand Coffee or Tea

Gourmand Coffee (Expresso) 7,90 €

Gourmand Tea 8,90 €
Hot drink with a chocolate brownie with pecan nuts, crème brûlée with vanilla from Madagascar, apple crumble, vanilla ice cream

Ice Creams and Sorbets

Duo of Ice Creams or Sorbets 4,90 €
An additional scoop of ice cream or sorbet ice

Chantilly "Maison" 1,50 €
Ice cream: vanilla, chocolate, coffee, salted butter caramel, Nutella, Bulgarian yogurt, strawberry, pistachio

Sorbets: raspberry, lemon, mango

"Hupsa" of roasted potatoes

Roasted potatoes topped with grilled cheese, onions and cream sauce, served with lettuce

Ham and Bacon, topped with Hupsa Munster cheese 14,50 €

Hupsa Jambon Blanc 14,90 €
Farmer bacon, topped with grilled Reblochon cheese

Hupsa Lard Paysan 15,90 €
Salmon duo, topped with grilled Emmentaler cheese

Hupsa Deux Saumons

"Hupsa" Jambon Blanc et Lardons, gratiné au Munster

Terroir Plates

All dishes served with fresh salad, raw vegetables, baked potato, and chive cream

Vol-au-vent "Inspired by KIRN" - Bouche à la Reine 16,50 €
All-butter round puff pastry served with chicken stew stuffing, French fries and lettuce

Fruit Delight

Siraby ice cream, Bulgarian yogurt, raspberry sorbet, fresh strawberries, whipped cream, and a crispy crumble

Gourmand Coffee or Tea

Gourmand Coffee (Expresso) 7,90 €

Gourmand Tea 8,90 €
Hot drink with a chocolate brownie with pecan nuts, crème brûlée with vanilla from Madagascar, apple crumble, vanilla ice cream

NEW ! CLICK AND COLLECT

Selection of Desserts

Chocolate fondant and vanilla ice cream 7,90 €

Strawberry tiramisu with raspberry coulis 7,90 €

Crème Brûlée with Madagascar Vanilla 6,90 €

«Nutella» loaf cake with vanilla ice cream 7,50 €

DESERTS 100% Gourmand

Ice Creams and Sorbets

Duo of Ice Creams or Sorbets 4,90 €
An additional scoop of ice cream or sorbet ice

Chantilly "Maison" 1,50 €
Ice cream: vanilla, chocolate, coffee, salted butter caramel, Nutella, Bulgarian yogurt, strawberry, pistachio

Sorbets: raspberry, lemon, mango

Ice Cream cups

Liege chocolate 6,90 €
Chocolate ice cream, hot chocolate, whipped cream

Liege Coffee 6,90 €
Coffee ice cream, hot coffee, whipped cream

White Lady 6,90 €
Vanilla ice cream, hot chocolate, meringue, whipped cream

Sin of Gluttony 7,90 €
Nutella, vanilla and salted butter caramel ice cream, Nutella sauce, whipped cream, almonds and hazelnuts

Fruit Delight 7,90 €
Siraby ice cream, Bulgarian yogurt, raspberry sorbet, fresh strawberries, whipped cream, and a crispy crumble

Kids Menu* 9,90 €

Mini burger with ketchup, French fries
Or Chicken nuggets, French fries
Or Breaded fish fingers, French fries

Ice cream duo Or Apple puree

OFFERTS !
Set de coloriage
+ 1 sachet de bonbons

*Until 10 years old drinks included : Coca Cola ou Oasis ou Capri Sun

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