

# BUDGET and BLOWOUT guide to Strasbourg

Heaving with Michelin-starred restaurants, farmers' markets and chocolateries, Strasbourg is a foodie's delight

Words and photographs FAREEDA KANGA



This university town is very close to the Franco-German border and has distinct German influences. One of the country's foremost gastronomical destinations, Strasbourg is also famous for its wine regions.

## BUDGET

## BLOWOUT

LUNCH



\* The al fresco choucrouterie and restaurant **Restaurant au Petit Bois Vert** is picturesquely located by the riverbank, with tables placed under a huge plane tree. Try Alsatian specialities like the Liver Dumplings, € 14.50. (Tel: +33 388 326632) \* Located in the old customs house, **L'Ancienne Douane** is a Strasbourg institution and an excellent place for a beer or a fixed price meal, approximately € 25. It has a spacious riverside terrace. (Tel: +33 388 157875)



The traditional Alsatian restaurant, **Maison Des Tanneurs** is set in a 16th Century house and has the reputation of being the most-photographed building in the Petite-France district. This may suggest it's touristy, but the clientele and the quality of the cooking prove otherwise. Try the superb escargots for € 18. (Tel: +33 388 327970)

DINNER



\* The **Art Café** at the Musée d'Art Moderne is a lovely dinner spot with great views. It's attached to the museum but open in the evening for dinner, as well as during the day for lighter meals and imaginative salads named after artists. (Tel: +33 388 233131) \* **Chez Yvonne** offers steaming platters of local specialities: try the Duck Confit on Choucroute, Braised Ham Hocks and Quails Stuffed with Foie Gras. Appetisers from € 8. (Tel: +33 388 328415)



Michelin-starred **Au Crocodile** is named after a stuffed specimen brought back by a Strasbourg general during Napoleon's Egyptian campaign. It offers Foie Gras with Spicy Relish and Green Anise, Caramelised Monkfish, and Iced Meringue. Prices from € 38 to € 130 for specialities. (Tel: +33 388 321302)

DRINK



\* Another must is **Les Frères Berthom**, with attractive décor, friendly staff, a good variety of beer and excellent cocktails (From Euro 5+). No wonder it's so popular. (Tel: +33 388 328118) \* The relaxing **Académie de la Bière** is open daily until 4 am, serving over 70 varieties of beer (including beer cocktails) in gorgeous, wooded interiors. (Tel: +33 388 223888)



The Vieille Ville neighbourhood east of the Strasbourg Cathedral, along Rue des Frères, is the nightlife hangout for university students. Among a clutch of heavily frequented bars is **La Laiterie**, a concert hall showcasing art, workshops, and music ranging from electronic to post-rock and reggae. (Tel: +33 388 237237)

HOTEL



\* The **Hotel du Dragon** is a decent three-star hotel for travellers merely looking for a comfortable night's rest. Doubles from € 78. (dragon.fr). \* A charming budget option is **Hotel Beaucour** with timbered ceilings and an Alpine feel to it. It is located just a minute or so away from the main tourist attractions. Doubles from € 120. (hotel-beaucour.com)



Strasbourg has a paucity of fancy hotels, but the **Régent Petite France**, a former ice factory right in the heart of the prettiest part of town, has comfortable, spacious rooms. Most of them enjoy views of the river and its locks. Doubles from € 196. (regent-petite-france.com)

MUST DO



\* The **farmers' market** on place du Marché aux Poissons, which sells a splendid array of fruit and vegetables, honey, local sausages, cheeses and river fish, makes for a lovely morning outing. \* Strasbourg's **Christmas market** at the Place Kleber draws visitors from around the world. You can sample Christmas goodies like *stollen* and marzipan in sylvan surroundings.



Chocoholics should check out the **Chocolaterie Christian** (12, Rue de l'Outre) that offers mouthwatering choccy delights. Choose from sumptuous truffles and pralines, light macarons and edible Strasbourg landmarks – renowned chocolatier Christian's creations are mini works of art.