

FISH STEW: LA MATELOTE

Ebersmunster



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+ Description

Matelote du Ried, a gourmet treasure from central Alsace. An iconic speciality of the Ried region, matelote is a hearty dish that showcases the richness of Alsace's rivers.

Once prepared by boatmen and fishermen, it harmoniously combines freshwater fish – pike, eel, pikeperch, tench, perch and even river monkfish – slowly simmered in Alsatian white wine seasoned with herbs and melted onions. Served with fresh noodles, it offers a subtle alliance between land and water, tradition and finesse.

Every chef in the Ried has their own version, passed down with passion. Enjoy it in a local inn, accompanied by a local Riesling: a perfect combination of freshness and character, for a true immersion in the flavours of central Alsace.