FISH STEW: LA MATELOTE

Ebersmunster



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+ Description

Matelote, this ancient dish typical of the Ried region, is traditionally made with freshwater fish: pike, eel, pike-perch, tench, perch and river burbot (now very rare). It is cooked with Alsatian white wine and served with noodles.

Each matelote du Ried is made according to its own tradition, its own recipe, so it is an original dish each time. We advise you to taste it with a local Riesling.

