

La Carte

Starter

“Opera” of cold goose foie gras and mushrooms	32,00
Crispy fried rock lobster and tomato sorbet	37,00
Warm lightly smoked eel filet and pumpkins “snow” (little starter)	29,00
3 warm Sea urchins, Helianthus and a Lemon foam	30,00

Vegetables

Burned leek and “Bourgogne” truffles	29,00
A winter roots symphony : Chervil root, helianthus, Jerusalem artichokes, Chinese artichokes, parsnips...with truffles	29,00

Fish

Char lake fish Roasted on the skin, and braised, a lot of spring herbs	32,00
Low temperature baked freshwater perch filet with truffles	36,00
Halibut from Atlantic : salsify, chestnuts and hazelnuts nuts from Piedmont	37,00
Scallops from Dieppe, row and baked, crispa sparassis mushrooms, lettuce poupeton, pinot gris sauce	37,00

Meat

Grilled beef tenderloin vegetables oxtail, potato “mousse” with the cheeks, stuffed onion	34,00
Veal saddle under a mushroom crust, truffled mashed potatoes	33,00
Boneless Alsatian pigeon from Mister Kieffer : under a truffle crust, lovage (maggi erb), Fleischnake	36,00
Roebuck saddle : red cabbage, crispa sparassis mushrooms, the shoulder “A la royale”	38,00
Boneless chicken poularde “ La cour d’armoise” ceps mushrooms and Albufera sauce	34,00
Boneless Wild hare “à la royale” with Truffle “Knepfle”	34,00

Fromages

Cheese Buffet	13,00
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Sweetness for the end 16,00

- **Pure Valrhona Guanaja Chocolate** desert, air and water...
- **Quince** in 4 refreshing variations
- **Apples from Batzendorf** : like a modern apple pie, Alsatian crumble and crumble ice cream
- **Corsica clementine** : Iced, kalamani and “Schwowebedle” crumbs

Including taxes and services