



# La Carte

## Starter

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

## Vegetables

<b>Burned leek</b> and “Bianchette d’Alba” truffles	29,00
<b>A winter roots symphony</b> : Chervil root, helianthus, Jerusalem artichokes, Chinese artichokes, parsnips...with truffles	29,00

## Fish

<b>Char lake fish</b> Roasted on the skin, and braised, a lot of spring herbs	32,00
Low temperature baked <b>freshwater perch</b> filet with truffles	36,00
<b>Monkfish tournedos in potatoes crust</b> : salsify, chestnuts and hazelnuts from Piedmont	37,00
<b>Scallops</b> from Dieppe, raw and baked, crista sparassis mushrooms, lettuce poupeton, pinot gris sauce	37,00

## Meat

<b>Grilled beef tenderloin</b> vegetables oxtail, potato “mousse” with the cheeks, stuffed onion	36,00
<b>Veal saddle</b> with mushroom, veal sweetbread with herbs and veal shank “à la Royale”	34,00
<b>Boneless Alsatian pigeon from Mister Kieffer</b> : under a truffle crust, lovage (maggi herb), Fleischnake	37,00
<b>Young goat</b> : the leg under a wild garlic crust, fresh morel stuffed with the shoulder, the saddle lacquered with vegetables	37,00
<b>Piglet ribs</b> : truffled mashed potatoes and Alsatian small vegetables	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...
- **Citrus fruits** from domaine Bachès like a Georges Seurat painting
- **Strawberries** : in 4 refreshing variations with herbs
- **Rhubarb and elderberry**, like a modern tart

Including taxes and services