



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 peas “snow” (little starter)	29,00

Vegetables

Colors of asparagus : Jasmin and summer Truffles	29,00
The fresh peas : “à la française” (French art), morels and morel cappuccino	29,00

Fish

Char lake fish Roasted on the skin, and braised, colours of asparagus	32,00
Low temperature baked freshwater perch filet with truffles	36,00
Monkfish tournedos in potatoes crust : pinot gris, spring beans and onion	37,00
Roasted wild turbot and wild asparagus with mousserons mushrooms	43,00

Meat

Grilled beef tenderloin vegetables oxtail, potato “mousse” with the cheeks, stuffed onion	36,00
Veal saddle with mushroom, veal sweetbread with herbs and veal shank “à la Royale”	34,00
Boneless Alsatian pigeon from Mister Kieffer : under a truffle crust, lovage (maggi herb), Fleischsnake	37,00
Young goat : the leg under a wild garlic crust, fresh morel stuffed with the shoulder, the saddle lacquered with vegetables	37,00
Piglet ribs : 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...
- **Fresh Alsatian Cherries**, red pinot and lemon like a modern tart
- **Strawberries** : in 4 refreshing variations with herbs
- **Rhubarb and elderberry**, like a modern tart

Including taxes and services