



## 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
Warm <b>lightly smoked eel filet</b> and peas “snow” (little starter)	29,00

### Vegetables

<b>Girolles mushrooms</b> and summer truffles tart	29,00
<b>Small artichokes</b> and “Ceps” mushrooms stew	29,00

### Fish

<b>Char lake fish</b> Roasted on the skin, and braised, colours of Zucchini	32,00
Low temperature baked <b>freshwater perch</b> filet with truffles	36,00
<b>Eagle bass filet</b> roasted on the skin, fennel variations and buckthorn	37,00
<b>Roasted wild turbot</b> tomatoes from our garden	43,00
<b>Blue lobster</b> : spinach, elderberry sabayon and satay sauce	44,00

## 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 Alsacian pigeon from Mister Kieffer</b> : under a truffle crust, lovage (maggi herb), Fleischnake	38,00
<b>Young Alsacian lam</b> : the leg under a wild garlic crust, the shoulder “A la Royale”, the saddle lacquered with vegetables	37,00
<b>Piglet ribs</b> : ratatouille jus, girolles mushrooms in panisse raviolis	34,00

## Fromages

Cheese Buffet	13,00
<b>Alsatian munster</b> cheese with munster ice, Gewurztraminer jelly and cumin meringue	13,00

## Sweetness for the end .... **16,00**

- **Pure Valrhona Guanaja Chocolate** desert, air and water...
- **Solliès figs**: Braised and row, Kalamansi citrus like a “Linzer” tart, Linzer ice
- **Mirabelles plum** : Kougelhopf ice and Gewurztraminer chiboust “Pudding”
- **Raspberries** : in 3 refreshing variations

Including taxes and services