



La Carte

Starter

“Opera” of cold goose foie gras and mushrooms	34,00
Crispy fried rock lobster and tomato sorbet	38,00

Vegetables

Burned leek and French black truffles	31,00
Caramelized Salsify : chestnut, Hazelnut and Alba Truffle foam	30,00

Fish

Char lake fish Roasted on the skin, a ceps mushrooms variation	34,00
Low temperature baked freshwater perch filet with truffles	37,00
Sea bass filet roasted on the skin : spinach, pumping ravioli and Alsatian pinot gris sauce	39,00
Blue lobster : Pak choï, Kimchi sauerkraut jelly and satay sauce	46,00
Scallops from Normandie, raw and baked, chervil and Chinese artichokes Tuile with seeds from sarrasin and teff	39,00

Meat

Grilled beef tenderloin vegetables oxtail, potato “mousse” with the cheeks, stuffed onion	40,00
Veal saddle with mushroom, veal sweetbread with herbs and veal shank “à la Royale”	38,00
Boneless Alsatian pigeon from Mister Kieffer : under a truffle crust, Fleischsnake, salsify and nuts	39,00
Roebuck saddle : red cabbage, and Knepfel, the shoulder “A la royale”	44,00

Fromages

Cheese Buffet	14,00
Alsatian munster cheese with munster ice, Gewurztraminer jelly and cumin meringue	14,00

Sweetness for the end 17,00

Pure Valrhona Guanaja Chocolate desert, air and water...	
Citrus fruits : Iced, mousse and meringue, Kalamansi, lemon “soufflé” and clementine sorbet	
Exotic fruits « white square on white background »	
Apples from Batzendorf : like a modern apple pie, Alsatian crumble and crumble ice cream	
Walk through in the Forest : Pine mousse with pine resin ice	

Including taxes and services