



La Carte

Starter

“Opera” of cold goose foie gras and mushrooms	34,00
Crispy fried rock lobster and tomato sorbet	38,00
Warm lightly smoked eel filet and peas “snow” (little starter)	29,00

Vegetables

Burned leek and bianchetta d’Alba truffles	31,00
The fresh peas : “à la française” (French art), fresh morels, sarrasin and teff seed Crisps	32,00

Fish

Char lake fish Roasted on the skin and tartar, a asparagus variation	34,00
Low temperature baked freshwater perch filet with truffles	37,00
Sea bass filet roasted on the skin: spinach, wild garlic and onion ravioli, Alsatian pinot gris sauce	39,00
Atlantic Peter’s fish : morels foam, and spring vegetables	43,00

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, Fleischnake	39,00
Young goat : the leg under a wild garlic crust, A shoulder crispy ravioli , the saddle lacquered with erbs	38,00
Piglet and fresh morels : the saddle under a morels crust, the shoulder “à la royal” fresh morel stuffed with the shank	38,00

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...
Rhubarb and elderberry : poached rhubarb, elderberry chiboust and rhubarb ice
Plougastel Strawberries : in 3 refreshing variations with herbs and timut pepper
Walk through in the Forest : Pine mousse with pine resin ice

Including taxes and services