



## La Carte

### Starter

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

### Vegetables

Verticale of <b>green asparagus</b> by Martine Binder : Alba bianchetta truffles in a warm galette	32,00
<b>The fresh peas</b> : “à la française” (French art), fresh morels, sarrasin and teff seed Crisps	32,00

### Fish

<b>Char lake fish</b> Roasted on the skin and tartar, a asparagus variation	34,00
Low temperature baked <b>freshwater perch</b> filet with truffles	37,00
<b>Wild turbot roasted on the bones and then “undboned”</b> : spinach, wild garlic and onion ravioli, Alsatian pinot gris sauce	44,00
<b>Atlantic Peter’s fish</b> : morels foam, and spring vegetables	43,00

## Meat

<b>Grilled beef tenderloin</b> vegetables oxtail, potato “mousse” with the cheeks, stuffed onion	40,00
<b>Veal saddle</b> with mushroom, veal sweetbread with herbs and veal shank “à la Royale”	38,00
<b>Boneless Alsatian pigeon from Mister Kieffer</b> : under a truffle crust, Fleischnake	39,00
<b>Young goat</b> : the leg under a wild garlic crust, A shoulder crispy ravioli , the saddle lacquered with erbs	38,00
<b>Piglet and fresh morels</b> : the saddle under a morels crust, the shoulder “à la royal” fresh morel stuffed with the shank	38,00

## Fromages

Cheese Buffet	14,00
<b>Alsatian munster</b> cheese with munster ice, Gewurztraminer jelly and cumin meringue	14,00

## Sweetness for the end .... **17,00**

<b>Pure Valrhona Guanaja Chocolate</b> desert, air and water...
<b>Rhubarb and elderberry</b> : poached rhubarb, elderberry chiboust and rhubarb ice
<b>Plougastel Strawberries</b> : in 3 refreshing variations with herbs and timut pepper
<b>Walk through in the Forest</b> : Pine mousse with pine resin ice