



## 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

<b>Girolles mushrooms</b> and hazelnut from Piemont, white summer truffles in a warm galette	32,00
<b>Small artichokes</b> and letuce, stew basil and bergamot jelly	32,00

### Fish

<b>Char lake fish</b> Roasted on the skin and tartar, a zucchini variation	34,00
Low temperature baked <b>freshwater perch</b> filet with summer truffles	37,00
<b>Wild turbot roasted on the bones and then “undboned”:</b> colored tomatoes and brown turbot jus	44,00
<b>Eagle bass</b> roasted on the skin with “girolles mushrooms and chervil gnocchi’s	37,00
<b>Grilled blue lobster</b> “high tide and low tide”, elderberry and satay	46,00

## 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 lamb</b> : the leg under a wild garlic crust, A shoulder crispy ravioli , the saddle lacquered with erbs	39,00
<b>Piglet and summer mushrooms</b> : the saddle under a ceps crust, the shoulder “à la royal” With girolles and 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>Apricots from Provence</b> : raw, pan-fried and in coulis, dried apricot streusel and nougat ice cream	
<b>Alsatian Raspberries</b> : in 3 refreshing variations	
<b>Walk through in the Forest</b> : Pine mousse with pine resin ice	

Including taxes and services