



## 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 Piedmont, with truffles in a warm galette	32,00
<b>Small artichokes</b> and lettuce, stew basil and bergamot jelly	32,00

### Fish

<b>Char lake fish</b> Roasted on the skin, a ceps mushrooms variation	34,00
Low temperature baked <b>freshwater perch</b> filet with truffles	37,00
<b>Atlantic John Dory roasted on the skin</b> : colored tomatoes and brown John Dory jus	44,00
<b>Atlantic halibut</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 ceps crust, Fleischnake	39,00
<b>Young lamb</b> : the leg under a wild garlic crust, A shoulder crispy ravioli , the saddle lacquered with herbs	39,00
<b>Piglet and mushrooms</b> : the saddle under a ceps crust, the shoulder “à la royal” and girolles, gyoza ravioli with morel and 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**

**Pure Valrhona Guanaja Chocolate** desert, air and water...

**Solliès figs**: Alsatian nuts and kougelhopf ice

**Alsatian Raspberries** : in 3 refreshing variations

**Walk through in the Forest** : Pine mousse with pine resin ice

Including taxes and services