



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 sauerkraut “snow” (little starter)	29,00

Vegetables

Girolles mushrooms and hazelnut from Piemont, with truffles in a warm galette	32,00
Salsify : hazelnuts and chestnuts, Alba truffle foam	32,00

Fish

Char lake fish Roasted on the skin, a ceps mushrooms variation	34,00
Low temperature baked freshwater perch filet with truffles	37,00
Atlantic John Dory roasted on the skin : Pumpkins and sparassis mushrooms raviolis	44,00
Atlantic halibut roasted on the skin with “girolles mushrooms and chervil gnocchi’s	37,00
Scallops from Normandie : salsify with hazelnuts and chestnuts, Alba truffle foam, tuile with seeds from sarrasin	41,00

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 ceps crust, Fleischnake	39,00
Alsation Roebuck : crusted saddle, the shoulder “A la royale”, a shank spring roll	46,00
Piglet and mushrooms : the saddle under a ceps crust, the shoulder “à la royal” and Black trumpet, gyoza ravioli and shank with chanterelles	38,00

Fromages

Cheese Buffet	14,00
Alsation 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...

Solliès figs: Alsatian nuts and kougelhopf ice

Quince in 3 refreshing variations with blackberries, Timut ice and chestnuts

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

Including taxes and services