



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

A warm truffles galette : burned leak “vinaigrette	33,00
Salsify : hazelnuts and chestnuts, Alba truffle foam	32,00

Fish

Big salmon trout : chervil from head to foot	35,00
Low temperature baked freshwater perch filet with truffles	37,00
Sea bass roasted on the skin : heliantis in a salt crust, whelk croustis and French caviar sabayon	45,00
Atlantic halibut roasted on the skin : celery spaghetti and ‘perle blanche’ oysters	38,00
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
Alsatian 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
‘Regiano’ Parmesan 24 months, like an ice-cream sundae	14,00

Sweetness for the end **17,00**

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

Apples from Batzendorf : like a modern apple pie, Alsatian crumble and crumble ice cream

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