



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 peas “snow” (little starter)	29,00

Vegetables

Vertical of green asparagus by Martine Binder : bianchetta d’Alba truffles in a warm galette	33,00
The fresh peas : “à la française” (French art), fresh morels, sarrasin and teff seed Crisps	32,00

Fish

Big salmon trout : Roasted on the skin and tartar, a asparagus variation	35,00
Low temperature baked freshwater perch filet with truffles	37,00
Sea bass roasted on the skin : Alsatian green asparagus, an asparagus fumet	40,00
Back of Atlantic Saint Pierre : fumet with fresh morels, a ‘springtime stroll’	43,00

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
Young goat : the leg under a wild garlic crust, A shoulder with morel foam the saddle lacquered with erbs	38,00
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
Alsatian 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...

Plougastel Strawberries : in 3 refreshing variations with herbs and timut pepper

In a rose milk poached **rhubarb**, rhubarb ice and elderberry foam

Piedmont hazelnuts : in a crispy mille-feuille, creamy hazelnut ice cream

Including taxes and services