



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)	30,00

Vegetables

Girolles mushrooms and hazelnut from Piemont, white summer truffles in a warm galette	33,00
Mille-feuille ‘courgette violon’ from Provence: stuffed courgette flower, hot and cold	24,00

Fish

Big salmon trout : Roasted on the skin and tartar, mousserons mushroom and fresh almond stew	35,00
Low temperature baked Atlantic halibut filet with truffles	46,00
Wild eagle bass roasted on the skin: small lettuce poupetons, brown juice and chanterelles, chervil gnocchi	40,00
Grilled blue lobster “high tide and low tide”, elderberry flowers jus	49,00

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 herbs	38,00
Saddle and chop of lamb from Zimpfer farm : basil, cocotte of summer vegetables, small crispy ravioli	39,00

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...

Alsatian Raspberries : in 3 refreshing variations

Alsatian cherries and Valrhona chocolate: a walk through the black forest

Bourbon vanilla: in a crispy mille-feuille, creamy vanilla ice cream

Including taxes and services