



La Carte

Starter

“Opera” of cold goose foie gras and mushrooms	34,00
Crispy fried rock lobster and tomato sorbet	38,00

Vegetables

Girolles mushrooms and hazelnut from Piemonte, white summer truffles in a warm galette	33,00
Pressed tomatoes and eggplants from our garden	24,00

Fish

Big salmon trout : Roasted on the skin and tartar, mousserons mushroom and fresh almond stew	36,00
Low temperature baked freshwater perch filet with truffles	42,00
Wild eagle bass roasted on the skin : small lettuce poupetons, brown juice and chanterelles, chervil gnocchi	41,00
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	41,00
Veal saddle with mushroom, veal sweetbread with herbs and veal shank “à la Royale”	39,00
Boneless Alsatian pigeon from Mister Kieffer : under a ceps crust, Fleischsnake	39,00
Piglet and mushrooms : the saddle under a ceps crust, the shoulder “à la royal” and girolles mushrooms, gyoza ravioli and shank with girolles	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 18,00

Dark-red plums and Guanaja chocolate...: a walk through the forest

Alsatian Raspberries : in 3 refreshing variations

Mirabelle plums from our trees : cooked and raw, chiboust cream, mirabelle snow and kougelhopf ice cream

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

Including taxes and services