



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 Piedmont, autumn truffles in a warm galette	33,00
Ceps mushrooms like an Alsatian-style pot-au-feu	24,00

Fish

Big salmon trout : Roasted on the skin and tartar, “chanterelles” mushroom and 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, ceps mushrooms, squid and chervil gnocchi	41,00
Scallops from Normandie : salsify with hazelnuts and chestnuts, Alba truffle foam	41,00

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

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
Quince in 3 refreshing variations, Timut and Hojicha Tea
Apples from Batzendorf : like a modern apple pie, crumble ice cream and caramel sauce
Bourbon vanilla : in a crispy mille-feuille, creamy vanilla ice cream

Including taxes and services