

# La Carte

## Starter

“Opera” of cold <b>goose foie gras</b> and mushrooms	34,00
Crispy fried <b>rock lobster</b> 2026	38,00

## Vegetables

<b>A warm truffles galette</b> : burned leak “vinaigrette	33,00
<b>Salsify</b> : hazelnuts and chestnuts, Alba truffle foam	25,00

## Fish

<b>Big salmon trout</b> : Roasted on the skin and tartar, “chanterelles” mushroom and almond stew	36,00
Low temperature baked <b>freshwater perch</b> filet with truffles	42,00
<b>Wild halibut roasted on the skin</b> : small lettuce poupetons, brown juice, squid and chervil gnocchi	41,00
<b>Scallops from Normandie</b> : salsify with hazelnuts and chestnuts, Alba truffle foam	41,00

## Meat

<b>Grilled beef tenderloin</b> vegetables oxtail, potato “mousse” with the cheeks, stuffed onion	41,00
<b>Veal saddle</b> with mushroom, veal sweetbread with herbs and veal shank “à la Royale”	39,00
<b>Boneless Alsatian pigeon from Mister Kieffer</b> : under a ceps crust, Fleischnake	39,00
<b>Piglet and mushrooms</b> : the saddle under a ceps crust, the shoulder “à la royal” and sparassis mushrooms, gyoza ravioli and shank with ceps	38,00
<b>Alsatian Roebuck</b> : crusted saddle, the shoulder “A la royale”, a shank spring roll	46,00

## Fromages

Cheese Buffet	14,00
<b>Alsatian munster</b> cheese with munster ice, Gewurztraminer jelly and cumin meringue	14,00

<u>Sweetness for the end ....</u>	18,00
<b>Flambeed ball ‘chocolate Black Forest’</b> : chocolate sorbet, morello cherries and kirsch	
<b>Quince</b> in 3 refreshing variations, Timut and Hojicha Tea	
<b>Apples from Batzendorf</b> : like a modern apple pie, crumble ice cream and caramel sauce	
<b>Bourbon vanilla</b> : in a crispy mille-feuille, creamy vanilla ice cream	

Including taxes and services