



## 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>Vertical arrangement of green asparagus:</b> vinaigrette and Bianchetta d’Alba truffle galette	33,00
<b>Stewed first spring vegetables:</b> with crispy onion ravioli	25,00

### Fish

<b>Char lake fish :</b> under chives crust and tartar, White asparagus and almond stew	36,00
Low temperature baked <b>freshwater perch</b> filet with truffles	42,00
<b>Wild sea bass roasted on the scales :</b> “chervil and lemon” See bass cheeks cannelloni	41,00
<b>Large line-caught sole:</b> pan-fried on the bone with farm-fresh butter, served with green spring vegetables	41,00

## Meat

<b>Grilled beef tenderloin</b> vegetables oxtail, potato “mousse” with the cheeks, stuffed onion	41,00
<b>Veal</b> served as carpaccio with ceps oil and sea buckthorn gel/stuffed shank “à la royale”, inspired by osso bucco/le filet mignon and goose foie gras steamed with cabbage	41,00
<b>Boneless Alsatian pigeon from Mister Kieffer</b> : under a ceps crust, Fleischnake, Italian fresh peas à la française	39,00
<b>Piglet and morels</b> : the saddle under a crust, the shoulder “à la royale”, gyoza ravioli and shank	38,00
<b>Young goat</b> : the leg under a wild garlic crust, sweetbread and shoulder in crispy ravioli, the shoulder farced, spring vegetables	38,00

## Fromages

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

## Sweetness for the end .... **18,00**

**Flambeed ball ‘chocolate Black Forest’**: chocolate sorbet, morello cherries and kirsch

**Poached rhubarb**: served as a cream, a gel, almond foam and almond streussel

**Garigette strawberries from Plougastel**: served in three refreshing dishes, with basil, mint and elderflower

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

Including taxes and services