



La Carte

Starter

“Opera” of cold goose foie gras and mushrooms	34,00
Crispy fried rock lobster 2026	38,00
Warm lightly smoked eel filet and peas “snow”	32,00

Vegetables

Vertical arrangement of green Alsatian asparagus: vinaigrette and Bianchetta d’Alba truffle galette	33,00
Stewed spring vegetables: with crispy onion ravioli	25,00

Fish

Char lake fish : under chives crust and tartar, White Alsatian asparagus and almond stew	36,00
Low temperature baked freshwater perch filet with truffles	42,00
Wild sea bass roasted on the scales : “chervil and lemon” See bass cheeks cannelloni	41,00

Meat

Grilled beef tenderloin vegetables oxtail, potato “mousse” with the cheeks	41,00
Veal 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
Boneless Alsatian pigeon from Mister Kieffer : under a ceps crust, Fleischnake, Italian fresh peas à la française	39,00
Piglet and morels : the saddle under a crust, the shoulder “à la royal”, gyoza ravioli and shank	38,00
Young goat : 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
Alsatian munster 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