La Carte

Starter and Vegetables

“Opera” of cold **goose foie gras** and mushrooms	34,00
Crispy fried **rock lobster**	38,00
Girolles mushrooms and hazelnut from Piemont, white summer truffles in a warm galette	33,00
Slices of **swordfish** and fennel, with lemon zest	25,00

Fish

Low temperature baked **freshwater perch** filet with truffles	42,00
Monkfish tournedos : “chervil and lemon’, trofie and monkfish cheeks cannelloni	39,00
On the scales roasted **red mullet**, virgin olive oil, razor clams and squid	40,00
Grilled blue lobster “high tide and low tide”, elderberry flowers jus and zucchini spaghettis	49,00

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 summer mushrooms : the saddle under a crust, the shoulder “à la royal”, gyoza ravioli and shank 38,00

French lamb rib and lamb saddle: basil, piquillo peppers, semi-dried tomatoes and ravioli stuffed with lam shoulder 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**

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

Mirabelle plums from the garden : raw, sautéed, as sorbet, with cinnamon mousse and vin jaune granita

Alsatian Raspberries : in 3 refreshing variations

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

Including taxes and services