



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, autumn truffles in a warm galette	33,00
Salsify : hazelnuts and chestnuts, Alba truffle foam	26,00

Fish

Big Alsatian trout and sorrel in 3 variations: crusted, in carpaccio and Low temperature baked	36,00
Low temperature baked freshwater perch filet with truffles	42,00
Monkfish tournedos : “chervil and lemon”, trofie and monkfish cheeks cannelloni	39,00
Scallops from Normandie : ceps mushrooms gnocchi's and butternut sauce	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, hazelnuts and chestnuts, Alba truffle foam	39,00
Piglet and mushrooms : the saddle under a crust, the shoulder “à la royal”, gyoza ravioli and shank	38,00
Alsatian Roebuck : crusted saddle, the shoulder “A la royale”, a shank spring roll	47,00

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

Quince in 3 refreshing variations, Timut and blackberry

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

Including taxes and services