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
Atlantic John Dory : “chervil and lemon’, trofie and monkfish cheeks cannelloni	43,00
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

Apples from Batzendorf : like a modern apple pie, as a jelly, as a mousse… kougelhopf ice cream

Quince in 3 refreshing variations, Timut and blackberry

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

Including taxes and services