

10 start ...

Low-temperature Black Tiger prawns, Granny Smith brunoise, champagne and celeriac emulsion, dill oil

19

Risotto with butternut squash, country bacon, Comté cheese shavings, hazelnuts

18

Farmhouse duck Foie Gras

quince and sauerkraut condiment, onion chips, onion and quince puree, mini kouglof

24

Cappuccino of seasonal mushrooms,
potato espuma, crisp parsley-butter bread, whipped cream with tartufata

15

All our starters can be enjoyed as MAIN size for an additional 50%

To follow ...

Alsace Poultry supreme, stuffed with morrel mushroom and foie gras,
Jura white wine sauce, potatoes

32

Venison steak, strong meat juice with cranberries, red cabbage, homemade spaetzle

33

Lightly-seared scallops, gingered carrot cream, coconut and lemongrass emulsion

32

Salmon-colored arctic char fillet, artichoke variations, risotto, vanilla sauce

28

Beef tenderloin (exceptional breed), roasted vegetables,
Mont d'Or gratin dauphinois, kampot pepper sauce

42

Extra : Pan-seared duck foie gras escalope (+5€)

... to finish

Assortment of matured cheese from Poirel (Master Refiner)

15

Crispy orangettes with Alsacian chocolate, chocolate and orange ice cream

14

Chestnut pavlova, Fougerolles morello cherry sorbet

13

Like a Finger

Chocolate and salted butter caramel, greek yogurt mousse with lime zest

13

Exotic lightness : pineapple carpaccio marinated with Hybou Vermouth,
ile flottante, lychee brunoise, white chocolate tuile

12