

Appetizer

<i>Duck liver “Foie Gras”</i>	24€
Half-cooked in salt, in shavings on a citrus fruit and borage flower shortbread	
<i>Scallops</i>	26€
Home smoked, red beetroot with sesame, focaccia and watercress coulis	
<i>Warm duck liver “Foie Gras”</i>	28€
Pan-sautéed escalope, Spring young shoots with spicy flavours, small colourful radishes	
<i>Burrata</i>	22€
Burrata cream, tomato gazpacho and its basil espuma, olive croutons	

Fish

<i>Cod</i>	33€
Back of cod with saffron sauce, crisp fennel and hummus with coriander	
<i>Red mullet</i>	36€
Just grilled, revisited ratatouille and Parmigiano reggiano cheese crumble, blackcurrant vinegar juice	
<i>Turbot</i>	39€
Snacked fillet, marbled sweet purple potatoes, pan-sautéed vegetables and satay sauce	
<i>Organic salmon</i>	35€
Breaded with truffle, foamy potatoes and asparagus browned in butter	

Without fish and meat

<i>Morel</i>	34€
Asparagus vol-au-vent and morel mushrooms with yellow wine	
<i>Truffle</i>	36€
Conchiglioni with black truffle butter and seasonal small vegetables	

Meat

<i>Red Label farm-style duckling</i> (origin France)	33€
Roasted fillet, carrot rainbow, small peas cream, smoked pepper sauce	
<i>Veal</i> (origin France)	35€
Loin cooked at low temperature, potatoes waffles, shallots cooked in wine and Chinese cabbage	
<i>Lamb</i> (origin France)	37€
Roasted saddle, simmered Swiss chard, crisp polenta and rosemary oil sauce	
<i>Beef for two persons</i> (origin France)	80€
Grilled rib, shredded thai vegetables, gnocchi with herbs, port wine and port wine-soy sauce	

Cheese & desserts

<i>Fully-matured cheese selection</i>	14€
<i>Munster</i>	
Made of fresh milk with acacia honey	7€
Served with a glass of "Gewurztraminer" late vintage	18€
<i>Soufflé</i>	15€
Stewed mango, exotic cream and pineapple sorbet	
<i>Rhubarb</i>	15€
Poached rhubarb, hibiscus cream, candied blackcurrant, passion fruit sorbet	
<i>Chocolate</i>	16€
"Bahibe" chocolate and mint cream, crisp dessert with chocolate, stracciatella ice-cream and "Opalys" chantilly cream	

Strawberry

15€

Tangy yogurt mousse, strawberries in two styles, Mojito ice-cream

Kougelhopf

14€

French toasted Alsatian pastry, stewed apples and bilberries and vanilla ice-cream

Net prices

Menu Découverte

Menu (starter, main course, cheese and dessert) 60€

Mise en Bouche

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Duck liver "Foie Gras" half-cooked in salt,
in shavings on a citrus fruit and borage flower shortbread

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Back of cod with saffron sauce, crisp fennel and hummus with coriander

or

Roasted fillet of red Label farm-style duckling , carrot rainbow, small peas
cream, smoked pepper sauce

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Munster made of fresh milk with acacia honey

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Poached rhubarb, hibiscus cream, candied blackcurrant, passion fruit sorbet

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Mignardises

There will be a 16-€ supplement for any changes on the menu

Net prices

Menu Saveur

Menu (starter, fish, meat, cheese and dessert) 76€

Mise en bouche

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Home smoked scallops , red beetroot with sesame,
focaccia and watercress coulis

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Organic salmon breaded with truffle,
foamy potatoes and asparagus browned in butter

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Roasted saddle of veal, simmered Swiss chard, crisp polenta and rosemary
oil sauce

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Fully-matured cheese selection

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Tangy yogurt mousse, strawberries in two styles, Mojito ice-cream

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Mignardises

There will be a 16€ supplement for any changes on the menu

Net prices