

La Carte

Salad of extra-thin green beans, crayfish, peach and chanterelle mushrooms. Savoury vinaigrette made with fresh almonds. €78

“Green-style” eel fillet,
lightly smoked and “Maison Bachès” grapefruit marmalade 94€

« L’Insolite » – the king of the Alsatian forests,
served as a tartare,
Osciètre caviar “Maison Kaviari” 20gr – 150€
40gr – 250€

Small perch fillets from Lake Geneva « l’Ami Éric »,
juice of caramelized onions, infused with lemon balm
and Victoria rhubarb 96€

Arctic char from the Cévennes,
pearly cooked in beeswax, warm vinaigrette of fir buds
and lemon-scented carrot 105€

Whitefish fillets from fast-flowing waters with beef marrow,
garlic, lemon and Bresse chicken jus 99€

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Summer venison Pithiviers,
celery and fir mousseline, and a wine-free civet jus 115€

Roasted roe deer medallion from our own hunts,
fir, fermented red fruits,
oxidized mushrooms and a delicate milky purée 115€

« Une Chimère » a selection of premium poultry from 'Maison Miéral'
Rare pigeon, caponised quail, Dombes duckling
and premium guinea fowl

A second course featuring the briny notes of caviar and souffléed apple
(served for two people) 145€/pers