

La Carte

“Green-style” eel fillet,
lightly smoked and citrus-glazed

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€

La Carte

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,
Fresh morels caramelised in Vin Jaune,
with a light butter sauce flavoured with lovage oil 99€

Milk-fed Pyrenean lamb,
Pontoise cabbage, golden turnips
and clementine condiments 115€

Roasted roe deer medallion from our own hunts,
rosehip, 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