

# Menu | Printemps

Alsace in a few bites

Green asparagus from Mallemort,  
sorrel velouté and tangy yogurt

Eel fillet "au vert",  
lightly smoked and citrus-glazed

« The Word »

Calf's head with lovage velouté

Arctic char,  
pearlescent, gently cooked in beeswax,  
warm fir-bud vinaigrette and lemon-infused carrot

"Goutte d'eau" peas,  
french-style braised lettuce and osciètre caviar "Maison Kaviari"

Féra from lake Geneva, from our friend Eric,  
horseradish milk and beetroot rose

Bresse poularde "Maison Miéral",  
watercress, vin jaune poultry jus and marrow  
OR

Milk-fed lamb from the Pyrenees,  
Pontoise cabbage, golden turnips and clementines

Cheese trolley from our mountains and beyond

Rhubarb harlequin from Saint-Riquier with batak berry,  
marbled ice cream with fromage blanc and tagetes oil

Dark chocolate,  
shaved forest heart and toasted vanilla ice cream

Gourmet Alsace

280 Euros

( 5 courses, cheese and 1 dessert )

345 Euros

(7 courses, cheese and 2 desserts )

For the well-being of our team, this menu is served for the entire table.  
Last orders: until 1:30 pm for lunch and 8:30 pm for dinner.