

Menu | Ete

A Walk Through the Woods

Thinly sliced venison,
king prawns and charcutière-style vinaigrette

Eel fillet "au vert",
lightly smoked and "Maison Bachès" grapefruit marmalade

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

Fresh sauerkraut,
wild caraway from the Beauregard mountain plateaus, fermented red berries

« L'Insolite » – the king of the Alsatian forests served as a tartare,
Osciètre caviar "Maison Kaviari" and Alsatian gentian ice cube

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

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

Cheese trolley from our mountains and beyond

Lorraine Mirabelle plums, served plain and refreshed with sudachi lemon,
crispy arlette with roasted Mirabelle plums

Thin tart with black figs from Provence,
fig leaf-infused ice cream, marbled with blackberries

Gourmet Alsace

L'Eveil des bois

255 Euros

Hors des sentiers

315 Euros

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.