

Menu | Ete

Alsace in a few bites

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

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

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

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

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

A thin tart with wild bilberrys from the Vosges,
sorbet with flavor of fresh herbs

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.