Menu | Automne

A Walk Through the Woods

Eel fillet “au vert”,
lightly smoked and “Maison Agrumes Schaller” 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

Royal langoustine
with Ossetra caviar and sorrel sorbet

Bresse poularde “Maison Miéral”,
watercress, vin jaune poultry jus and marrow

Quince « Cydonia », confit with Alsatian saffron,
delicate tart and sudachi sorbet

Gourmet Alsace

L’Eveil des bois 255 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.