Menu | Chasse

The Hunt in a few bites

Eel mille-feuille, hare compote,
rosehip and toasted hazelnut

Fillets of small lake Geneva perch, from our friend Éric,
dressed with a rare grape seed oil sauce

New-Season sauerkraut,
wild caraway from the Beauregard plateaus, fermented red berries

Pan-seared gamberoni, shell butter,
pink-cooked hare loin and celery jus

Beauce-Style hare “À la Royale”,
served with a selection of vegetable condiments

Comté Cheese from the first spring pastures,
aged for 24 months by the master cheesemakers at Lorho

A Meeting of Amazonian chocolate
and the woodlands of Alsace

The Hunter’s feast

Le Lièvre à la Royale 345€

Dans un souci d’amélioration du bien-être de nos collaborateurs, ce menu est servi pour l’ensemble des convives, jusqu’à 13h30 pour le déjeuner et 20h30 pour le diner