

## LA CARTE

Eel « in green », 78€  
Lightly smoked and glazed with citrus

Goose Foie gras of Alsace « like a snow » 75€  
berawecka cream and tomme des montagnes cheese

“L’insolite” The king of the Alsatian forests in tartare,  
Osciètre caviar “Kaviari House” 40g 215€  
20g 115€

## LA CARTE

Perchfillets from "l'Ami Eric", fishing from lake Léman, 92€  
roasted on raw cream, zist of lemon and lemon balm

The Pike of Lake Geneva, 105€  
crayfish with rhubarb and sorrel juice, yellow wine sauce

The roe deer of our mountains in vine leaf 110€  
and juice with Alsace cherries

The hot game pâté from the White Lake 107€  
and fermented summer black fruits

A Chimera of poultry 115€ / pers  
Pigeon, duck and quail, roasted with embers,  
Melting carrot and lightly smoked puree