

L'EXPRESSION

Alsace in a few bites

“Green Style” Eel, slightly smoked and glazed with citrus fruit

“The compiche from Welche mountain”
snails, marrow bones and lemon

Green asparagus from “Didier Ferreint”
wild duck, anchovies and wild sorrel

The peas “Drop of water” French braised lettuce and Osciètre Gold caviar “Maison Kaviari”

Arctic char “cooked with beeswax”
warm vinaigrette with honey and fir oil

Victoria rhubarb and blue lobster,
pepper oil and rhubarb juice

The milk lamb of the Chartreuse,
white asparagus, black garlic and bear garlic

or

The hot game pâté from the White Lake
and fermented summer black fruits (*for two people*)

Munster and cumin to eat at your fingertips

Strawberry in its water with fir buds and ice cream

The fine « Sao Tomé » chocolate pie soufflé,
grilled vanilla ice cream

The gourmet Alsace

This menu is served for all guests,
until 1:00 pm for lunch and 8:30 pm for dinner