

# L'EXPRESSION

Alsace in a few bites

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

The wild quail,  
Osciètre caviar “Kaviari House” and hazelnut

Arctic char "cooked with beeswax"  
warm vinaigrette with honey and fir oil

Perchfillets from “l’Ami Eric”, fishing from lake Léman,  
roasted on raw cream, zist of lemon and lemon balm

The deer of Alsatian hunting, delicate and fruity hazelnut puree, kassknepflé,  
red fruits, mushrooms, fir and pepper cocoa  
or

The hot game pâté from the White Lake  
and fermented summer black fruits (*minimum 2 people*)

Munster and cumin to eat at your fingertips

The pink and white Pomelo “Maison Bachès”  
New Caledonia vanilla pomelo sorbet lightly spiced with Batak berry

The gourmet Alsace

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