

L'EXPRESSION

Alsace in a few bites

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

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

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

Lake Geneva pike and yellow wine sauce

Krautergersheim sauerkraut, black truffle and livèche juice

“L’insolite” The king of the Alsatian forests in tartare,
Osciètre caviar “Kaviari House”

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

Munster and cumin to eat at your fingertips

Quetsches cooked in a sugar crust
slightly flavored with a cinnamon stick, ribot ice cream

Pan-fried apricot, fresh and caramelized almonds,
fresh pollen mousse

The gourmet Alsace

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

210€ (5 courses, cheese, 1 dessert)

280€ (7 courses, cheese, 2 desserts)