

La Table d'Olivier Nasti

L'EXPRESSION

Alsace in a few bites

The Beauce hare in leaf to leaf,

Wild cranberries and hazelnut

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

The féra from the Geneva Lake « pêche de l'ami Éric » with
meadow caraway

The arctic char of our mountains « cooked in bee wax »
lukewarm honey and fir tree oil dressing

Or

The perch from the fishing of the Rhine with frogs,
snails and trout egg

Kohlrabi with juniper flavor, goose foie gras,
parsley stalk and celery vinaigrette

« L'insolite » the summerdeer from our hunts,

« Osciètre Prestige Maison Kaviari » caviar

The game from our hunts, fermented black cherry,
Kassknepfle like our grandmothers

Candied quince from Alsace, linden honey,
raw cream refreshed with citrus fruits

The Andoa Chocolate from " Organic Agriculture "
in texture and cocoa nibs

The gourmet Alsace

For the smooth running of your meal, this menu will be
served to all the guests

220 Euros