

L'HISTOIRE

Alsace in a few bites

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

The creamy egg
following the season

The arctic char of our mountains
Snails, crayfish and parsil juice

The summer roe deer thigh from our hunts
Mushrooms, fir tree buds and wild bog bilberries

The chocolate meringue hull,
Guanaja chocolate, soft sea salt caramel

The gourmet Alsace

One hundred and fifty-three Euros