L'EXPRESSION

Alsace in a few bites

"Green Style" Eel, slightly smoked and glazed with citrus fruit

Green asparagus from "Didier Ferreint" wild duck, anchovies and wild sorrel

Pike, veal head, vinaigrette and elderflower

The wild quail,
Osciètre caviar "Kaviari House"

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 gourmet Alsace

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