

Starters

Warm poached Egg, Potato Mousseline, Mimolette Cheese & Bresaola Cured meat - <i>VG*</i>	19
Duck Foie-Gras, Fig and Pepper gel	26
Bømlo Salmon Gravlax, Beetroot, Horseradish, Cottage cheese & Lemon	21
♥ Tuna Sashimi, Exotic fruits, Sesame & Avocado	23

Main courses

Fall Truffle Linguines, Parmesan emulsion - <i>VG</i>	36
Squash Risotto & Sweet spices Granola - <i>VG</i>	28
Roasted wild Sea bass & Confit Fennel, Citrus & Anise sauce	38
Rossini style Beef Tenderloin, mashed Potatoes & Truffle jus	45
Roasted Veal Sweetbread, Celeri & Lovache	42

To share

♥ Irish Prime Rib	10 / 100 grs
Sweet Potato fries	
Whole sea bass	38 / person
Creamy Polenta with confit Fennel	
<i>For two person</i>	

Sides

Mashed Potatoes	8
Vegetables	
Green Salad	
Fries, Mayonnaise with Whole grain mustard	

EXECUTIVE CHEFS : AXELLE & MATHIAS STELTER
 PASTRY CHEF : MARCEL PIGNOLET

Cheers !

Hansy - <i>Hugo</i> , 15 cl Elderflower Liqueur - <i>Distillerie Nusbaumer</i> , Lime, Mint, Crémant d'Alsace	14	Glass of Champagne Gosset Extra Brut, 12 cl	18
Madame Du Bourg - <i>Negroni</i> , 9 cl « Waldkrutter » Liqueur - <i>Distillerie Nusbaumer</i> , Gin, Campari	14	Sparkling 0,00% Alcohol, French Bloom « Le Rosé », 12 cl	12
	75 cl		75 cl
AOC Saint Véran, 2022 Domaine Saumaize Michelin	70	AOC Crozes-Hermitage, 2021 Domaine des Lises	65
AOC Riesling « Drei Exa », 2022 Domaine Ginglinger	55	AOC Pinot-Noir « Les Terres Rouges » 2018, Domaine Boeckel	115

Sommelier selection

Cheese

Cheese plate & Fruits Chutney - *VG* 14

Sweets

Desserts

Hazelnuts Pavlova, Roasted Apple and Calvados brandy Icecream	14
Blueberries Tart, Caramelized Brioche & Vanilla « Bibeleskaes »	14
Crusty « Gavotte », Milk Semolina & Caramel Sauce	14
Soufflée Tart, Grand Cru Chocolate 70%, Buckwheat	14

Sweet to share

♥ Large Cookie served warm, Chocolate heart, caramelized Pecans,
salted butter Caramel, Madagascar Vanilla ice cream 24



Icecream or Sorbet

Vanilla, Chocolate, Coffee 12
 Blueberries, Lemon, Yogurt

Desserts from the bar

12