

Spring Menu

Cheers!

Cocktail Signature 9 / 12 cl
16

Bellota Ham 100% Iberian 5J
32

Golfetta Salame - Fine Italian cured meat
12

Focaccia VG
8

Starters

- ♥ Tuna Sashimi with Mango, Avocado & Sesame 23
- Carabineros Prawn crudo, Green Pea cream, Mint & Olive oil 25
- Delicately smoked Beef carpaccio with grilled Hazelnuts & Parmesan cheese 21
- Heirloom Beetroot, Walnut crumble & Goat Cheese foam VG 16

Main Courses

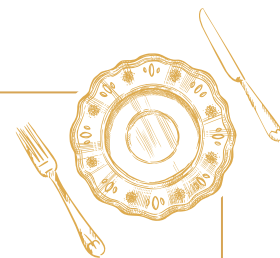
- Cod fillet, Shellfish « Nage », Coco Beans & Persillade 34
- Beef Tenderloin, Potato mousseline, Shallot confit & Pepper Butter 42
- Quasi & crispy Veal Sweetbreads, textured Carrots & perfumed Lemon juice 32
- ♥ Lobster, Squid ink Linguine, Basil & Lobster sauce 52
- Truffle Risotto with Parmesan Emulsion VG 36

Sides

- Homemade Béarnaise 6
- French Fries 8
- Classic Potato Mousseline / with Truffle VG 8 / 14
- Green Salad 8
- Seasonnal Vegetables 8

To share

For 2 persons



Signature Meat, « Boucherie Metzger Frères »

Black Angus Premium Beef

French Fries & Béarnaise

52 / pp

Whole Fish

Roast sea Bass

Risotto with Parmesan & Fresh Herbs

38 / pp

The Signature Dish of the Moment

Chefs' favorite product, according to seasonality

Cheese

French Cheeses & Homemade Chutney	14
« Chèvrerie du Windstein » Fresh Goat Cheese with Espelette Pepper & Honey	10

Sweets & Pastries

Chocolate Guanaja 70% « Feuille à Feuille » & Malt Cream	14
Rhubarb confit with Verbena & Madagascar Vanilla	14
Thin Strawberry meringue Shell, « Fontainebleau » & Lemon balm	14

Citrus Baba with light Vanilla Cream	26
Home-arranged Rum with Madagascar Vanilla	

Dessert to share

For 2 persons

Minute Ice creams & Sorbets - 3 scoops	12
Vanilla, Chocolate, Coffee, Yoghurt	
Strawberry-Basil, Rhubarb, Lime	

Desserts from the bar	12
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To reduce our environmental impact, our teams buy from local producers who promote Alsace's terroir. Together, we can minimize our environmental impact.