Summer Menu

Cheers!

Cocktail Signature 9 / 12 cl	Jambon Bellota 100% Ibérique 5J
16	32
Soft Bread with Olive Oil *VG*	Beef Pastrami from « Maison Metzger »
8	12

Starters

♡ Tuna Tiradito with Mango, Avocado & Sesame	23
Wild Prawn Crudo, Tomato Condiment and Chipotle Sauce	26
Smoked Beef Carpaccio with Black Garlic Mayonnaise	24
Colored Tomatoes, Burratina di Bufala, Mint and Pomegranate Berry *VG*	19

Main Courses

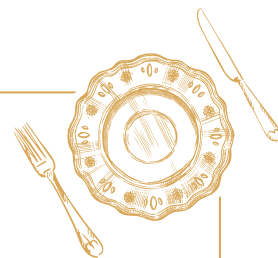|	
Iberian Pork & Sweet Potato Mousseline, Chimichurri Condiment	36
Semi-cooked Swordfish, Caponata & Olive oil based Sauce	34
♡ Grilled Octopus, Corn Textures & Chorizo	36
Creamy Risotto with Zucchini, Lemon & Basil *VG*	28
Beef Tenderloin, mashed Potatoes, Colombian pepper Butter	42

Sides
8

Lemon Potato Mousseline

Sweet Potato Fries

Caponata like a « ratatouille »

Green salad

VG Vegetarian dish
Please let us know if you have any dietary restrictions.
♡ Chefs' Favorites

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

To share
For 2 persons

Signature Meat, *« Boucherie Metzger Frères »*
Black Angus Premium Beef
Sweet Potato Fries, Chilli Smoked Butter
52 / pp

Whole Fish
Roast sea Bass
Candied summer Vegetables, Fresh herbs
42 / pp

The Signature Dish of the Moment
Chefs' favorite products, according to seasonality

Cheese

Selection of mature cheeses & Spicy Chutney   14

Sweets & Pastries

Roasted Apricot with Thyme & Lemon   14
Fine Meringue with Red Fruits, Hibiscus & Coconut Cloud   14
Vanilla Mille-Feuille & Dulce de Leche   14

Crunchy Pavlova, Madagascar Vanilla Light Cream,   22
Caramelized Pineapple & Lime Zest

Dessert to share
For 2 persons

Ice cream cups   12

Fruity
Vanilla & Pistachio ice cream, Fruits of the moment, Vanilla chantilly, Shortbread & sauce

Gourmet
Vanilla ice cream, Dulce de Leche, Caramelized Pecan nuts & Chantilly

If you like Piña Colada
Vanilla ice cream, Coconut cream, coulis & roasted Pineapple, caramelized Coconut cashews

Desserts Vitrine