

CULINARY CHEFS : NICOLAS STAMM-CORBY & SERGE SCHAAL
EXECUTIVE CHEFS : AXELLE & MATHIAS STELTER
PASTRY CHEF : MARCEL PINOLET

Spring Menu

Starters

♥ Tuna Sashimi <i>Avocado Cream, Mango, Pomegranate & Sesame</i>	24
Alsatian Trout Tartare <i>Bibeleskaes-style emulsion, a tribute to « La Fourchette des Ducs »</i>	21
VG Leek Mosaic with Vinaigrette <i>Nori Sheet, Confit Egg Yolk & Kumquats</i>	18
Vitello Tonnato <i>Creamy Parmesan Sauce, Lemon & crispy Caper Flowers</i>	19
Beef Tataki <i>Artichoke Textures, crispy Artichokes & Chimichurri sauce</i>	23

Main Courses

♥ Beef Fillet with Tarragon Butter <i>Young Spinach & confit Shallot Jus</i>	42
Land & Sea Vol-au-Vent <i>Crispy Veal Sweetbreads, roasted Langoustines, Asparagus & Morel Mushrooms, Parsley cream</i>	46
VG Vegetable Cassolette, Tajine Style <i>Semolina, Alsatian Saffron, Fresh Herbs & crispy Chickpeas</i>	30
Roasted Wild Meagre <i>Confit & fresh Fennel, smoked Herring Caviar & Anise Broth</i>	36
Giant King Prawn <i>Squid ink Linguine & light Shellfish Bisque</i>	38

Sides

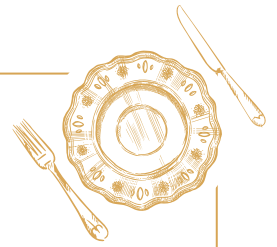
Homemade Béarnaise sauce	8	Seasonal Vegetables	8
French Fries	8	Crunchy green Salad	8
Potato Mousseline	8	Squid ink Linguine	8

VG Vegetarian dish - ♥ Chefs' Favourite - Please let us know if you have any dietary restrictions.
Our prices are in euros, including taxes and service.

To reduce our environmental impact, our teams source their supplies from local producers who promote the Alsatian terroir. Together, let's minimise our environmental impact.

Signature Plates to Share

For two



Black Angus « Tomahawk » (app. 1 kilo)
French Fries & Béarnaise Sauce
59 / per person

Whole Roasted Sea Bream
Semolina, Seasonal Vegetables & fresh Herb Salad
42 / per person

Pan-Seared Veal Chop
Spring Vegetables & Morel Mushroom sauce
Potato Mousseline
44 / per personne

To begin

Sharing plates for two

From the Sea <i>Creamy Minted & Green Pea Hummus, Crackers, Cod Croquettes with Lemon Aioli, Trout Buns</i>	26
From the Land <i>Thinly sliced Coppa di Parma, Burratina, Mini Focaccia with Provence Herbs</i>	28
Vegetal Selection <i>Minted & Green Pea Hummus, confit Artichokes, Mini Focaccia with Provence Herbs</i>	24

Cheeses

Selection of aged Cheeses & House Chutney 14

Desserts

14

Rhubarb
*Verbena-poached Rhubarb, Almond biscuit
Madagascar Vanilla cream & Ice Cream, Meringue*

Chocolate - 15 minutes of preparation
Soufflé Chocolate Tart, Piedmont Hazelnut Ice Cream

Red Berry Pavlova
Meringue, light Vanilla cream, Red Berry compote & Yogurt Ice Cream

Freshly churned Ice Creams & Sorbets 4 / per scoop
*Vanilla, Chocolate, Coffee, Yogurt, Peanut
Strawberry-Basil, Lime, Mango-Vanilla Passionfruit*

♥ **Giant Chocolare & Peanut Cookie** 24
*Freshly baked Cookie with Molten Andoa Pure Peru Chocolate center
Praliné & Peanut Ice Cream*

Desserts from the Bar

12