

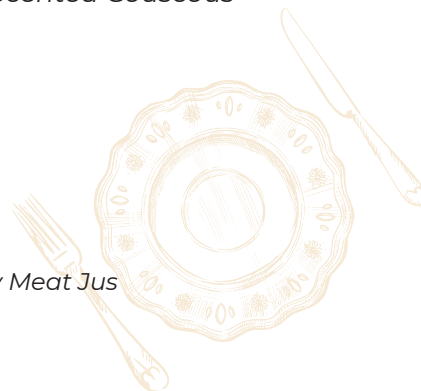
CULINARY CHEFS : NICOLAS STAMM-CORBY & SERGE SCHAAL
EXECUTIVE CHEFS : AXELLE & MATHIAS STELTER
PASTRY CHEF : MARCEL PIGNOLET

Starters

VG	Heirloom Tomato & Zucchini Carpaccio <i>Provence Olive Oil, Balsamic Reduction & Basil Sorbet</i>	18
♥ VG	Crispy Eggplant <i>Sesame & Mint Yogurt</i>	18
	Beef Tartare <i>Kalamata Olives, Toasted Pine Nuts & Freshly Grated Parmesan</i>	24
	Alsatian Trout Tartare with Chives, Lemon Zest & Yogurt Emulsion <i>A tribute to La Fourchette des Ducs, Two Michelin Stars</i>	21
	Tuna Sashimi – LÉONOR Signature <i>Avocado Cream, Mango, Coriander, Pomegranate & Sesame Seeds</i>	24

Main Courses

VG	Truffle Rigatoni <i>Parmesan Truffle Cream, White Truffle Oil & Summer Truffle</i>	40
VG	Zucchini Tagine <i>Saffron-Infused Broth with Zucchini, Chickpeas, Mint & Cumin-Scented Couscous</i>	28
	Roasted Octopus <i>Rigatoni pasta with Cherry Tomatoes & Fresh Basil</i>	34
	Seared Swordfish with herbs <i>Artichokes, Semi-Dried Tomatoes, Olives & Preserved Lemon</i>	36
	Beef Tagliata <i>Rare, Baby Gem Lettuce Heart with Parmesan, French Fries & Peppery Meat Jus</i>	42
♥	Slow-Braised Lamb Shank <i>Lamb Jus with Sweet Spices, Almonds & Apricots, Creamy Polenta</i>	32



Side

French Fries	8
Rigatoni with Tomato Sauce	8
Baby Gem Lettuce Heart with Parmesan	8
Slow-Cooked Mediterranean Vegetables	8
Creamy Polenta	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.

Plates to Share

For two

Whole Oven-Roasted Sea Bream <i>Slow-Cooked Summer Vegetables</i>	42 / per person
Mixed Seafood Casserole Pasta <i>Lobster, Octopus & Today's Catch, Rigatoni pasta & Shellfish Bisque</i>	52 / per person
Black Angus Tomahawk Rib Steak <i>French Fries & Lime and Sichuan Pepper Aioli</i>	59 / per person

Cheeses

Selection of aged Cheeses & House Chutney 14

Desserts

Basil & Honey roasted Apricot
Yogurt Ice Cream & Mousse

♥ Tiramisù

Crispy Gavotte Wafer, Soft Sponge Cake, Coffee Ice Cream & Mascarpone Cream with Amaretto

Chocolate Soufflé Tart - 15 minute preparation

Warm Chocolate Soufflé Tart, Piedmont Hazelnut Ice Cream

Shared Dessert

For two

"Bougatsa" Served Warm - Greek Dessert

12 / per person

*Crispy Layers of Phyllo Pastry & Smooth Semolina Cream,
Caramelized Pistachios, Orange Blossom Ice Cream*

Ice Cream Sundaes

Strawberry Melba

*Vanilla Ice Cream & Strawberry Sorbet, Breton Shortbread,
Fresh Strawberries, Strawberry Coulis, Whipped Cream*

Coffee Liégeois

*Coffee & Vanilla Ice Cream, Amaretti Biscuits,
Coffee and Chocolate Sauce*

Hazelnut & Caramel Sundae

*Hazelnut & Caramel Ice Cream, Hazelnut Shortbread,
Caramelised Hazelnuts, Caramel Sauce, Whipped Cream*

Greek Sundae

*Yogurt Ice Cream & Apricot Sorbet, Honey Granola,
Roasted Apricots, Whipped Cream*



Desserts from the Bar

12