We kindly ask that each guest orders a minimum of one main course per person.

Starter

Fresh Tuna Sashimi with Sesame ♢ — 24
Mango, Pomegranate, Avocado, Soy Sauce & Coriander

Alsatian Trout Tartare — 21
Bibeleskaes-style emulsion, a tribute to "La Fourchette des Ducs"

Organic Soft-Cooked Egg from Odile's Farm — 21
Jerusalem Artichoke & Truffle

Semi-cooked Duck Foie Gras terrine — 28
Mulled Wine & Candied Fruit Chutney, Toasted Country Bread

Scallop Carpaccio — 26
Parsnip Cream & Fresh Herbs, Citrus & Avruga

Main courses

Meat

Slow-Braised Beef Cheek, Rossini Style — 44
Potato Mousseline, Pan-Seared Foie Gras & Meat Jus

Alsatian Poultry Supreme & Veal Sweetbreads — 38
Creamy Blanquette-Style Sauce, Mushrooms & Käseknepfle

Fish

Crispy Scallops ♢ — 38
Pumpkin Textures & Chestnut Emulsion

Monkfish Medallion — 36
Hazelnut, Roasted Winter Vegetables & Maltaise Sauce

Plant based

Black Truffle Risotto — 40
Parmesan Cream & Shavings, Fresh Truffle

Sides

Crisp Salad with Honey & Mustard — 8
Potato Mousseline — 8
French Fries / Truffle Fries — 8 / 14
Roasted Winter Vegetables — 8

Plant based
♢ Chefs' Favourite

Please let us know if you have any dietary restrictions.
Our prices are in euros, including taxes and service.

Culinary creators: Nicolas Stamm-Corby & Serge Schaal
Executive chefs: Axelle & Mathias Stelter

Plates to Share

For two

Wagyu Beef Striploin, Grade 4+ (approx. 600g) ♢ — 52 / pp
Also available for one person
Pepper Butter, Rich Beef Jus & Potato Mousseline

Seafood Casserole - A Taste of the Sea — 44 / pp
Also available for one person
Fish of the Day, Creamy Parmesan Risotto & Winter Vegetables

Whole Duck Breast & Pan-Seared Foie Gras — 48 / pp
Roasted Parsnips, Spiced Wine Butter & Vanilla Maltaise Sauce

Cheeses

Selection of Aged Cheeses & Fig and Pepper Chutney — 14

Desserts

Warm Apple Tart — 14
Vanilla & Apple Marmalade, Caramelised Puff Pastry, Cinnamon Ice Cream

Rum Baba — 14
Silky Tahitian Vanilla Cream & Muscovado Sugar

Poire Belle-Hélène — 14
Spiced Poached Pear, Vanilla Ice Cream & Warm Chocolate Sauce

Shared Dessert - For two

Profiteroles ♢ — 24
Vanilla Ice Cream & Cocoa Crumble, Light Whipped Cream & Chocolate Sauce

Pastries selection

Eat-in — 12
Take away — 8

Ice Cream Sundaes

Fresh Ice Creams & Sorbets - Per scoop — 4
Ice Creams: Vanilla, Coffee, Chocolate
Sorbets: Pear & Ginger, Mandarin & Lemongrass

Freshly Whipped Cream - supplement — +2

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.