

A la Carte

Starters

Raw Langoustine, Finely Sliced Crunchy Vegetables · Finger Lime · Ginger	35€
Sweet Cévennes Onion Delicate Tartlet · Bargkass Cheese · Rose Savagnin grapes jus	29€
Smoked Rhine Catfish Young Sauerkraut · Watercress	33€

Fish

Monkfish & Breton Lobster Tempura · Fennel · Yuzu · Vin Jaune	48€
Line-Caught Meagre Bouchot Mussels · Red Kuri Squash · French Curry	45€

Meat

Kamado-Grilled Veal Entrecôte Potato · Porcini Mushrooms · Coffee Jus	45€
Squab, Served in Two Courses Celeriac · Juniper · Winemaker's Jus	48€

Kaeseknepfle

Kaeseknepfle with White cheese from Lindenhof Farm Wild Mushrooms · Garlic and Parsley	38€
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All prices are in euros, inclusive of service.

Cheese

A Selection of Alsatian Cheeses From Myriam and Arnaud Deissler of Lindenhof Farm and Jacky Quesnot, Master Affineur from Buhl	16€
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Desserts

Caribbean Dark Chocolate, 66% Chestnut · Blackcurrant	18€
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Butternut Squash Crispy Gavotte · Toasted Vanilla · Rich Jus	16€
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Quince, Presented in Different Textures Crispy Arlette Pastry	16€
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Homemade Ice Creams & Sorbets	3,50€ per quenelle
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Allergen information is available upon request.

Payment Methods:

Cash, cheque, credit cards (Visa, Mastercard, American Express), meal vouchers,
and Chefs d'Alsace gift vouchers.

All prices are net and quoted in euros. Service included.