

# À la Carte

## Starters

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| Mediterranean Bluefin Tuna Tartare<br>Cucumber · Lemon Zephyr · Spring Onion | 32€ |
| Artichoke Bouquet Mimos<br>Egg Yolk · Lovage                                 | 28€ |
| Flame-Grilled Heirloom Tomato<br>Smoked Beef · Basil                         | 35€ |

## Fish

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| Monkfish & Brittany Lobster<br>Tempura · Fennel · Yuzu · Vin Jaune | 48€ |
| Wild Seabream-Redfish<br>Anchovy · Saffron · Bouillabaisse         | 45€ |

## Meat

|                                                                                          |     |
|------------------------------------------------------------------------------------------|-----|
| Barbecued Normandy Beef<br>Dauphine Potato · Green Peppercorn · Conca Cured Pork Belly   | 45€ |
| Free-Range Black-Leg Chicken from Our Region, served in Two Courses<br>Carrot · Tarragon | 48€ |

## Käseknepfle

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| KTraditional Käseknaepfle<br>Lindenhof Farm Fromage Blanc · Girolles Mushrooms · Vegetable jus | 40€ |
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## Cheese

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| Selection of Alsatian cheeses                                                                          | 16€ |
| Selected from Myriam & Arnaud Deissler Ferme du Lindenhof<br>and Jacky Quesnot, Master Affineur (Buhl) |     |

## Desserts

|                                                           |                    |
|-----------------------------------------------------------|--------------------|
| Dominican Republic Dark Chocolate<br>Cocoa Nibs           | 18€                |
| Wild Vosges Blueberries<br>Cinnamon · Fresh Fromage Blanc | 16€                |
| Blood Peach<br>Tasmanian Pepper Berry Meringue            | 16€                |
| Homemade Ice Cream or Sorbet                              | 3,50€ one Quenelle |

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.