

A la Carte

Starters

Royal Sea Bream from the coast of Brittany, served as carpaccio Lemon · Green beans · Seaweed	32€
Bouquet Artichokes Mimosa Egg yolk · Lovage	28€
Duck Foie Gras from Maison Puntoun Bergeron apricot · Fresh almond	35€

Fish

Monkfish from Roscoff Vegetables from our market gardeners · Lemon balm · Fish roe	48€
Wild Rhine Zander, fischung by Jérémie Fuchs Zucchini blossom · Sauce <i>memories of my apprenticeship</i>	45€

Meat

Normandy Breed Beef, barbecued Potato dauphine · Green peppercorn · Conca bacon	45€
Farm Chicken "Pattes noires" from our region, served in two courses Carrot · Tarragon	48€

Kaeseknepfles

Kaeseknepfles Lindenhof Farm fromage blanc · Girolles · Vegetable jus	40€
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Cheeses

Alsatian cheeses	16€
From Myriam and Arnaud Deissler, Lindenhof Farm, and Jacky Quesnot, master affineur in Buhl	

Desserts

Dark Chocolate from the Dominican Republic Cocoa nibs	18€
Westhoffen Cherries Clafoutis · Almond paste · Morello cherry	16€
Fromage blanc by Myriam and Arnaud Deissler, Lindenhof Farm Lemon	16€
Homemade ice cream or sorbet	3,50€ per scoop

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.