



Inspiration Menu

Organic Eggs from Richart Farm

Par fried parsnip from Valff, Burgaentzlen mushrooms, Arabica coffee foam

Erquy Scallops

Just snack, beetroot from Mittelbergheim, reduced organic orange from Humberto

The "Blonde d'Aquitaine" Beef, selected by Didier Massot,
"Meilleur Ouvrier de France"

The fillet in herb's "viennoise" and its cromesquis, parsley root in textures,
Bordelaise sauce with Pinot noir from Barr

Vincent Hatsch's IGP Fir Honey

Pollen soft biscuit, Humberto's organic clementine sorbet, light Alsatian honey cream

80 €

This menu is served only to all guests.