



Gourmet-Menü

erstellt von Boris DERENDINGER. Küchenchef



Fillet of red mullet cooked on high flame,
pea purée, green curry's coconut cream

Roasted veal ribs,
Alsatian asparagus, sweetbread's raviole made with shallots purée,
cherry chutney

Strawberry's tartar on a madeleine biscuit,
rhubarb with elderberry flower,
white chocolate cream and white cheese ice cream

Two glasses of wine per person

€60 per person

Alcohol abuse is dangerous for health.
To consume with moderation.

RESTAURANT
LE PONT TOURNANT
STRASBOURG