

STARTERS

Frog Legs Jambonnettes Cévennes onions raviole, green asparagus, deglazed jus	€26
Royal Langoustine Tartare and Citrus "Persicus Tsar Impérial" caviar from the House Petrossian	€39
Snails from Rosheim Cress cream, clear poultry consommé	€28
Leeks from the Riedinger Farm in Vinaigrette - <i>Vegetarian option</i> Egg white tartare, leek green sabayon	€24
Green Peas Purée Raviole - <i>Adaptable to a vegetarian diet</i> French-style peas, brown butter	€26

MAIN COURSES

Arctic Char Fillet from Sparsbach Tarbais beans stew, creamy fish stock with basil oil Smoked trout roe from the House Petrossian	€38
Pike Perch and Fil d'Or Sauerkraut Pike Perch Quenelle, horseradish sauce	€41
Breton Blue Lobster Lobster cream, coral sabayon, green asparagus	€62
Pigeon from Théo Kieffer Roasted on the Breasts Anna potatoes stuffed with yellow Alsatian oyster mushrooms Date-ginger condiment, Grand Veneur sauce	€46
Aubrac Beef Fillet from Christine Spiesser Rossini-Style Truffle butter crouton, stuffed morels, fresh peas, rich jus	€54
Milk-Fed Veal Médaille from Aveyron Caramelized carrot purée, hazelnut and sea salt praliné Carrot greens in textures	€42
Stuffed Artichokes with Small Vegetables - <i>Vegetal option</i> Vierge sauce, dill oil	

DESSERTS

Preferably ordered at the beginning of the meal.

Chocolate Soufflé Pie Maracaibo Grand Cru 65% chocolate, Madagascar vanilla ice cream	€16
Strawberry and Meadowsweet Variation of strawberries, Piedmont hazelnut crunch Thyme and dill ice cream	
Exotic White Coffee White coffee infused Namelaka, coconut ganache Mango-passion fruit insert	
Lemon and Sesame Lemon cream, sour gel, black sesame sorbet	
Alsatian Honey and Pineapple Forest honey blanc-manger, Timut berry ice cream Victoria pineapple tartare	
Selection of cheeses from our refiner René Tourrette	€24