

CULINARY CREATORS: NICOLAS STAMM-CORBY & SERGE SCHAAL
EXECUTIVE CHEF: CÉDRIC KOCH

DISCOVERY MENU

€95 / PERSON

Palate Awakening

Amuse-bouche

Snails from Rosheim

Cress cream, clear poultry consommé

Arctic Char Fillet from Sparsbach

Tarbais beans stew, creamy fish stock with basil oil
Smoked trout roe from the House Petrossian

Aubrac Beef Fillet from Christine Spiesser Rossini-Style

Truffle butter crouton, stuffed morels, fresh peas, rich jus

Selection of cheeses from our refiner René Tournette - €15

Strawberry and Meadowsweet

Variation of strawberries, Piedmont hazelnut crunch
Thyme and dill ice cream

Mignardises

VEGETAL MENU

€85 / PERSON

Palate Awakening

Amuse-bouche

Leeks from the Riedinger Farm in Vinaigrette

Egg white tartare, leek green sabayon

Green Pea Purée Raviole

French-style peas, brown butter

Stuffed Artichoke with Small Vegetables

Vierge sauce, dill oil

Selection of cheeses from our refiner René Tournette - €15

Chocolate Soufflé Pie

Maracaibo Grand Cru 65% chocolate, Madagascar vanilla ice cream

Mignardises

FOOD AND WINE PAIRING - 3 GLASSES - €37

Our prices include taxes and service. - All our meats are of French origin.