

## STARTERS

- Soft-boiled egg from Odile Wendling in Lupstein** - *Vegetarian dish* €28  
Seasonal mushrooms variation, mushroom emulsion
- Red Kuri squash raviole** - *Vegetarian dish* €26  
Chestnut mousse, roasted Piedmont hazelnuts
- Royale langoustines and citrus tartar** €38  
"Persicus Impérial" caviar from the house Petrossian
- Pan-fried duck foie gras escalope from Alsace** €30  
Poached and roasted quince, sweet-and-sour sauce

## MAINS COURSES

- Roasted turbot "meunière" style, "Grenobloise" garnish** €40  
Chanterelles, cress in textures, hollandaise sauce
- Roasted blue Breton lobster in coral butter** €58  
Artichoke barigoule, stew-style lobster sauce
- Carrot confit like a rosace** - *Vegetarian dish* €37  
Thyme and cumin foam, deglazed vegetable juice
- Milk-fed lamb "à la Royale" from Christine Spiesser** €44  
Parsnip cream, piquillos condiment, reduced lamb sauce
- Pigeon from Théo Kieffer and Alsace duck foie gras** €46  
Root vegetables, concentrated pigeon juice
- Milk-fed veal from Aveyron and half-cooked duck foie gras** €39  
Potato gnocchi, celeriac and Granny Smith apple cream

## DESSERTS

*Best ordered at the beginning of the meal.*

- Chocolate** €16  
68% São Palme chocolate soufflé pie, Madagascar vanilla ice cream
- Apple**  
Like a "pomme-noisette", apple ganache, hazelnut crisp and Granny Smith sorbet
- Vanilla**  
Like a rum baba, Madagascar vanilla variation
- Pear**  
Like a "Belle-Hélène" pear, 65% Grand Cru Maracaïbo chocolate sauce
- Cheese selection from cheese-refiner René Tourrette** €22