

STARTERS

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

MAINS COURSES

- Roasted turbot "Meunière" style, "Grenobloise" garnish** €40
Crunchy vegetables Vierge, watercress texture, Hollandaise sauce
- Roasted breton blue lobster in coral butter** €58
Sautéed spinach, Jerusalem artichoke cream, Homardine 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

- €16
Best ordered at the beginning of the meal.
- Chocolate soufflé pie**
68% São Palme chocolate, Madagascar vanilla ice cream
- Apple hazelnut**
Apple variation, hazelnut crisp and Granny Smith sorbet
- Exotic white coffee**
White coffee Namelaka infusion, whipped coconut ganache, mango-passion fruit insert
- Like a Rum Baba**
Savarin biscuit, Madagascar vanilla in textures
- Pear "Belle-Hélène"**
65% Grand Cru Maracaïbo chocolate sauce
- Cheese selection from cheese-refiner René Tourrette** €24