

STARTERS

Flammed Red Mullet Cherries and green beans, mertensia condiment Almond milk with cherry kombucha	30 €
Royal Langoustine Tartare with Citrus "Persicus Tsar Impérial" caviar from the House Petrossian	39 €
Snails from Rosheim Cress Royale, clear poultry consommé	28 €
Leeks from the Riedinger Farm in Vinaigrette - <i>Vegetarian dish</i> Egg white tartare, leek green sabayon	24 €
Heirloom Tomatoes, Alsatian smoked Whisky - <i>Vegetarian dish</i> Chutney-style tomato sorbet	26 €

MAIN COURSES

Arctic Char Fillet from Sparsbach Summer vegetables, herb breadcrumbs Verjus beurre blanc	38 €
Pike-Perch Fillet and Zucchini Pike-perch quenelle, smoked trout roe from the House Petrossian Creamy fish sauce with basil oil	41 €
Blue Lobster Lobster royale, coral sabayon, broccoletti and nasturtium	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 Eggplant tatin, parsley girolles Shallot and Madeira jam, reduced sauce	54 €
Milk-fed Veal Médaillon from Aveyron Caramelized carrot purée, hazelnut and sea salt praliné Carrot greens in textures	42 €
Stuffed Artichokes with Small Vegetables - <i>Vegetal dish</i> Vierge sauce, dill oil	37 €

DESSERTS

To be ordered preferably 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	
Apricot and Lavender Lavender infusion in ganache and ice cream, Apricot textures	
Cherry and Sobacha Cherry marmalade, Namelaka cream with sobacha Ganache with "L'Ermitage Saint Valbert" liquor from Maison Peureux	
Alsatian Honey and Pineapple Forest honey blanc-manger, Timut berry ice cream, Victoria pineapple tartare	
Selection of Cheeses from Maison Lorho	24 €