

Plat**Petit plat****Starters**

Soup or stew of the day Soupe, velouté ou consommé du jour	€18	
Pâté en croûte with foie gras, mushrooms, walnuts, Mushrooms chutney Pâté en croûte de Foie gras, champignons, noix, chutney de champignons	€36	€22
Trout from Heimbach in a gravlax, St Philipp vanilla Carrot puree, bergamot pectin, horseradish foam Gravlax de Truite de Heimbach à la vanille de Si Philippe, purée de carottes, pectine de bergamote, écume de raifort	€34	
Duck foie gras, passion fruit, pineapple chutney, green sancho berries Foie gras de canard, Passion chutney ananas, baies de sancho vertes	€36	€22
Cassolette of snails with sorrel Cassolette d'escargots à l'oseille	€36	€22
Pike quenelles, fennel, candied lemon, lobster sauce Quenelles de brochet, fenouil, citron confit, sauce homardine	€34	

Fishes

Steamed sea bass fillet, piquillos stuffed with brandade Coconut beans, virgin sauce and shellfish Filet de bar vapeur, piquillos farci de brandade, haricots coco, sauce vierge et coquillages	€44	
Pan-fried scallops, parsnips, hazelnuts, scallop emulsion Noix de Saint-Jacques poêlées, panais, noisettes, émulsion de Saint-Jacques	€46	

Meat

Cromesquis of beef chuck, dried apricot, tarragon, cocoa, quinoa, Mafé sauce Cromesquis de paleron de bœuf, abricot sec, estragon, cacao, quinoa, sauce Mafé	€38	
Roast partridge, stuffed cabbage, Albufera sauce Perdreau rôti, chou farci, sauce Albufera	€58	
Pan-fried venison, blueberries, celery, chestnuts, pepper sauce Noisettes de chevreuil poêlées, myrtilles, céleri, marron, sauce poivrade	€68	
Tripe with Riesling, cream and mustard Tripes au Riesling, à la crème et moutarde	€36	€22

Vegetarian dishes

Cauliflower, beetroot kéfir and beetroot pickles, olive oil with lemon, cauliflower hummus with roasted garlic, pine nuts with orange Ferment lacté de chou-fleur, mini pickles de betterave, huile d'olive au citron, houmous de chou-fleur à l'ail rôti..	€25	
Celery root like a 'carbonara', perfect egg, smoked parmesan cheese €25 Céleri rave « carbonara », œuf parfait, parmesan fumé		
Pan-fried Jerusalem artichoke with porcini mushrooms and chestnuts Feuille à feuille de topinambours poêlés, cèpes et marrons	€28	



Ripened cheeses...	the small plate €16	the big plate €22
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Take-away Tripe ... €28

Pleasure menu at €58

Mise en bouche



Pâté en croûte with foie gras, mushrooms, walnuts, Mushrooms chutney

Or

Trout from Heimbach in a gravlax? vanilla Carrot puree, bergamot pectin, horseradish foam



Steamed sea bass fillet piquillos stuffed with brandade

Coconut beans, virgin sauce and shellfish

Or

Cromesquis of beef chuck, dried apricot, tarragon, cocoa, quinoa, Mafé sauce



The dessert menu

Petits fours

Vegetarian menu at €60

Mise en bouche



Cauliflower, beetroot kéfir and beetroot pickles, olive oil with lemon, cauliflower hummus with roasted garlic, pine nuts with orange



Celery root like a 'carbonara', perfect egg, smoked parmesan cheese



Pan-fried Jerusalem artichoke with mushrooms and chestnuts



The dessert menu

Petits fours

Bas-Rupts menu at €85

Mise en bouche



Duck foie gras, passion fruit, pineapple chutney, green sancho berries



Pan-fried scallops, parsnips, hazelnuts, scallop emulsion



Roast partridge, stuffed cabbage, Albufera sauce



The dessert menu

Petits fours

All our dishes are made with fresh produce.

If you order a dish directly without a starter, you may have to wait a little bit.