

## Starters

<i>Nougat-style foie gras with caramel crisps and a riesling reduction sauce</i>	24 €
<i>Thick slices of home-smoked salmon, caviar cream and home-made blinis</i>	22 €
<i>King prawns roasted with olive oil and ratatouille jam</i>	26 €
<i>Pan-fried duck liver with asparagus</i>	27 €

## Fishes

<i>Tournedos of monkfish, lentils and peasant style bacon emulsion</i>	32 €
<i>Roasted scallops, gourmet potato emulsion, grated Burgundy truffles</i>	36 €
<i>Royal gilt head bream served whole, risotto and beurre blanc</i>	34 €
<i>Langoustine ravioli with oyster mushrooms, gravy mounted with salted butter</i>	30 €

## Meats

<i>Fillet of beef, reduced juice, Anna potatoes and marrow bone with salt from Guérande</i>	37 €
<i>Candied Iberian pluma pork , onion nems with orange zests, gourmet potatoes</i>	30 €
<i>Quail breast and roasted duck liver, shallow fried broad beans, celeriac cappuccino</i>	33 €
<i>Lamb ribs, fried artichoke, stewed chicory and vinaigrette with herbs</i>	35 €

## Cheese

<i>Trolley with fine cheese from Alsace and other French regions</i>	14 €
<i>The duet of honey flavoured Munster cheese and cumin and a glass of Gewurztraminer late harvest wine</i>	18 €

# Sweet temptations

Chocolate crisp finger, iced parfait flavoured with tonka beans	15 €
Revisited pear Belle Hélène	14 €
Profiteroles with light hazelnut cream	14 €
Crêpes flambées with Grand Marnier, caramel sauce «Suzette»	14 €
Shortbread with rhubarb, strawberry sorbet	14 €

# Flavor Menu

55 €

A little something to whet your appetite

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King prawns roasted with olive oil and ratatouille jam

or

Nougat-style foie gras with caramel crisps and a riesling reduction sauce

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Tournedos of monkfish, lentils and peasant style bacon emulsion

or

Candied Iberian pluma pork, onion nems with orange zests, gourmet potatoes

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The duet of honey flavoured Munster cheese and cumin

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Chocolate crisp finger, iced parfait flavoured with tonka beans

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Sweetmeats

# Tasting Menu

74 €

Appetizer

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Pan-fried duck liver with asparagus

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Oven-baked fillet of cod, served with peas and mint

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Shoulder of lamb confit, served with risotto-style tender wheat, a lamb jus and Savora

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Cheese trolley

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Shortbread with rhubarb, strawberry sorbet

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Sweetmeats

Prix nets TTC