

To Start

Duck « Foie Gras » Foie gras, peaches and lemon verbena chutney, peanut creasp	27 €
King Prawns Small ravioli with tails, velvety artichokes soup, butter emulsion	22 €
Anglerfish Half-smoked anglerfish in carpaccio, crab meat, cauliflower and curry oil	24 €
Asparagus Smooth cream with smoked salmon, soft curry ice cream	21 €
Duck "Foie Gras" Pan-sauteed, candied rhubarb with ginger	29 €

To continue

Turbot Roasted with colonnata bacon, asparagus and morels	41 €
Pollack Thick roasted pollack, an asparagus stew, cream of parmesan cheese	29 €
Sea bass Cooked on skin, Nice-style, olives and chorizo	36 €
Lobster Half-lobster, onion preserve, Linguini white truffles in cream sauce and shells juice	28 €
Beef (origin France) Fillet in "Foie gras" mille-feuille, creamy and crusty artichokes, juice	40 €
Pork Tanddori cooked pluma , seasonal vegetables, turnips sweet and sour	31 €
Veal (origin France) Rump of veal with parma ham, peas and gnocchi	30 €
Rabbit Stuffed saddle in the provencal way, ravioli of the legs, fennel and spring onions	32 €

Cheese

Fully-matured cheeses selection	14 €
Munster Unpasteurized munster milk with acacia honey, a glas of « Gewurztraminer » late vintage	18 €

Vegetalian and vegetarian dishes on request

To finish

« Kougelhopf »

French toasted, vanilla ice cream

14 €

Chocolate

Chocolate soufflé, vanilla ice cream

15 €

Exotic fruits

Creamy mangoes, coco and pineapple sorbet

15 €

Strawberry

Strawberry salad with ginger, hazelnut crumble, white chocolate cream

15 €

Rhubarb

Candied and sorbet, coconut mousse

15 €

Menu Découverte

Mise en Bouche

♦♦♦

Smooth cream of asparagus with smoked salmon, soft curry ice cream

♦♦♦

Thick roasted pollack, an asparagus stew, cream of parmesan cheese

Or

Rump of veal with parma ham, peas and gnocchi

♦♦♦

Fully-matured cheeses selection

♦♦♦

Candied and sorbet rhubarb, coconut mousse

♦♦♦

Mignardises

Menu at 57 € (starter, main course, cheese and dessert)

Menu Saveur

Mise en bouche

♦♦♦

Pan-sauteed foie gras, candied rhubarb with ginger

♦♦♦

See bass cooked on skin, Nice-style, olives and chorizo

♦♦♦

Tandori cooked pluma, seasonal vegetables, turnips sweet and sour

♦♦♦

Fully-matured cheeses selection

♦♦♦

Strawberry salad with ginger, hazelnut crumble, white chocolate cream

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Mignardises

Menu at 73 € (starter, fish, meat, cheese and dessert)