

Starters

Duck Foie Gras (origine France)	29 €
Duck foie gras terrine, chutney and grilled brioche	
Vegetal starter	22 €
Smocked cauliflower, seaweed tartar, pea soup	
Prawns	27 €
Pan-fried prawns, leeks with sorrel butter, pistachio and herbs foam	
Slow Food starter 	24 €
Alsacian vegetable salad, crispy Bigorre pork belly, Munster cheese espuma, Alsace wine vinaigrette	
Starter from the menu "insolite"	29 €


Fishes

Seebass*	29 €
Seebass filet, truffle sauce, celery puree, daikon salad	
Fish from the menu "insolite"	33 €

Vegetable

Vegetable plate	28 €
Chinese cabbage nem with seasonal vegetables, lentil Dahl, madras curry, burnt leeks, carrot juice	

Meats

Poultry	32 €
Poultry Label Rouge poached with thai broth, vegetable wok, egg's pasta	
Slow Food meat (origine France) 	32 €
Pan-fried Bigorre pork chop, endive stew, parsnip purée	
Meat from the menu «insolite » (origine France)	33 €
Sauerkraut and its Alsatian filling (origine Alsace)	26 €
Entrecôte steak (origine France)	26 €
Alsace wine sauce, gratin dauphinois, seasonal vegetables	
Veal head (origine France)	
« As my granny did »	23 €

Symbol *means half-portion option à 17 €

Before taking any orders, please inform us of any allergies, intolerances or food you do not eat.

Once your meal has started, any modifications or changes of dishes will be involved.

Service 10% included; drinks not included

Cheeses

Trolley of various matured cheeses 13 €

Desserts

Pear or Apple Tarte Tatin for 2 people « in our own way »
Leek or apple *«in our own way»* 28 €

(thank you to order this dessert before meal, 35 minutes wait)

Café gourmand 14 €
Chocolate mousse, coffee ice cream, macaroon, vanilla crème brûlée,
Fruit salad

Pineapple 12 €
Pineapple "Victoria" with caramel and passion fruit, creamy white chocolate
and shortbread

Dessert « Insolite » 13 €
Dessert from the menu "insolite"

Vegetable 12 €
Apple and beetroot compot, seeds and raspberry sorbet

The gourmet kids' corner

(Until 10 years old)

Kids menu

Starter, main course, dessert 18 €

or

main course, dessert 14 €

Ham crepe, green salad

Sliced poultry served with vegetables and spaetzle (Alsatian pasta)

or

Fish (depending on delivery)

Chocolate mousse

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OUR MENUS

Any change in the menu implies a surcharge

The « Insolite » menu

Surprise menu concocted by our chef Henri Gagneux

Try it to be surprised

Formule 65€

*Starter, Fish **or** Meat, Dessert*

Formule 79€

*Starter, Fish **and** Meat, dessert*

The menu of the month

A choice of 2 menus

Formule « Pastel » 52€

*Starter, Fish **or** Meat, Dessert*

Formule « Aquarelle » 69€

*Starter, Fish **and** Meat, dessert*

Appetizer

Pan-fried prawns, leeks with sorrel butter, pistachio and herbs foam

Seebass filet, truffle sauce, celery puree, daikon salad

And/or

Poultry Label Rouge poached with thai broth, vegetable wok, egg's pasta

Pineapple "Victoria" with caramel and passion fruit, creamy white chocolate
and shortbread

Sweet treats

Our suggestion of wines by the glass according to the menus

For 2 glasses of wine 18€ (starter and main course)

For 3 glasses of wine 26€ (starter, fish and main course)

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OUR MENUS

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The Tasting menu 89€

Menu served from 2 persons and for the whole table

This menu can be served, if desired, with glasses of wine in accordance with the dishes

Pan-fried prawns, leeks with sorrel butter, pistachio and herbs foam

Seebass filet, truffle sauce, celery puree, daikon salad

Fish from the menu "insolite"

Poultry Label Rouge poached with thai broth, vegetable wok, egg's pasta

Duck foie gras terrine, chutney and grilled brioche

Pineapple "Victoria" with caramel and passion fruit, creamy white chocolate and shortbread



Vegetarian menu 49€

Smocked cauliflower, seaweed tartar, pea soup

Chinese cabbage nem with seasonal vegetables, lentil Dahl, madras curry, burnt leeks, carrot juice

Apple and beetroot compot, seeds and raspberry sorbet

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