

Bistronomique Restaurant

‘Le Jardin de Calixte’

The produces on this menu have been chose for their quality
and we work with artisans and producers from the area
who like us have a passion for their craft...



Starters

Salmon marinated in Cheneaudière gin, ballotine of fish with fresh herbs, sour cream	26 €
Home-made duck foie gras, Alsace wine reduction, walnuts and chutney of the moment	29 €
Organic pumpkin cream soup, crispy toast with pumpkin confit, hazelnut oil and garlic crouton	22 €

Main courses

Pork from Alsace, confit and lacquered with citrus fruit and red wine	33 €
Alsatian duck breast from the Doriath farm with sage oil, hind	38 €
Fish fillet of the moment with samphire butter	35 €
Vegetarian option Polenta and seasonal vegetables from our market garden grilled à la plancha, with hemp oil and candied lemon	27 €

*The meats and fish are served with seasonal vegetables
from our local farmers grilled a la “plancha”.*

Local cheese *plate*

Home-made cheese preparation

The cheese is served according to the chef's inspiration with salad and coulis or other chutneys.

14 €

Desserts

70% cocoa chocolate mousse
(roasted by *Schaal* in *Strasbourg*), buckwheat custard
and crispy buckwheat

17 €

Poached pear, madeleine biscuit, diplomat cream
flavoured with tonka bean, pear coulis

17 €

Rice pudding, Breton shortbread,
custard and light caramel cream

17 €

Prices are inclusive of VAT and service charge