

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

Rillettes of fish with Alsatian butter, hot-smoked trout, fresh herbs and sour cream	26 €
Homemade pâté en croûte (veal, poultry and duck), old-fashioned mustard cream	29 €
Cream of carrot soup, crispy toast with carrot confit, caraway oil and garlic croutons	22 €

Main courses

Alsace beef chuck confit, glazed with reduced juice and red wine	35 €
Fillet of quail from the Vosges, snacked a la plancha, parsley condiment	37 €
Fish fillet of the moment with lemon butter, celeriac risotto and lemon confit	35 €
Vegetarian dish Organic spelt, käseknepfle with beetroot, vegetables of the moment	28 €

*Meat served with seasonal vegetables
and käseknepfle with organic faisselle.*

Local Cheese

Selection of three local cheeses and condiments,
prepared by us

17 €

Desserts

Chou craquelin, 70% cocoa chocolate mousse
(from the Schaal roasting plant in Strasbourg)
and coffee cream sauce

17 €

Alsatian apple tarte tatin served warm,
vanilla cream

17 €

Rice pudding, Breton shortbread, custard,
light caramel cream

17 €

Prices are inclusive of VAT and service charge.