

Restaurant Gourmand



‘Le Chêne’

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



Starters

Leeks confit with savory,
salted and dried pink trout from Alsace,
nori and sour cream 29€

French rabbit terrine with truffle,
endive salad and shallot confit 33€

Cream of asparagus soup with garlic oil,
crispy toast with Alsatian buffalo cheese 27€

Kientz farm egg, spinach and potato,
smoked beef and organic munster emulsion 28€

Main courses

Doriath farm duck breast served rose,
carrot glazed with grapefruit reduction,
and full-bodied juice 43€

Filet of old-breed poultry Rennes cuckoo,
homemade pasta with mustard seeds,
duck foie gras sauce 40€

Fario trout from Heimbach springs
in a lemon crust, Charlotte potatoes
Riesling risotto style, crispy sauerkraut 42€

Vegetarian dish

Alsatian sauerkraut with vegetables :
roasted and smoked celeriac, saffron potatoes,
glazed carrot and white radish with mushrooms 34€

Local Cheese

Cheese and condiments,
selection of three local cheeses 17€

Desserts

Baba with Dom Pacello liqueur (Massenez distillery),
fresh citrus fruits and organic vanilla cream 18€

French hazelnuts in a light emulsion and parfait glazed
ganache and 70% cocoa chocolate sauce
(Schaal roasting plant in Strasbourg) 17€

Floating island with lemon custard,
caramelized puffed rice and pear marmalade 16€

Prices include VAT, net and service

For their respect for tradition and their know-how,

we buy from these local producers

Fruits and vegetables

Ferme Maurer à Dorlisheim
Plus Que Chou à Geispolsheim
Les Jardins du Ried à Hoerdts
Ferme Riedinger à Hoerdts
Le P'tit Marché – Denis Digel à Sélestat
Sapam fruits et légumes d'Alsace

Meats

Ferme du Jodie à Steige (Rennes cuckoo)
Association de chasse de Colroy La Roche
Ferme Kieffer à Nordhouse
Ferme Doriath à Soultz-Les-Bains (duck)
La caille des Vosges à Bertrimoutier

Cheeses, dairy products, eggs

Laiterie du Climont à Saales
Ferme Richard à Steige (munster)
Ferme Goetz à Mussig
Ferme Kientz à Ebersheim (egg)
Ferme du Palais à Le Palais (lait bio)
Pisciculture du breuchin à Amont et Effreny

Other

Pisciculture François Guidat à Orbey (poissons d'eau douce)
Aux Sources du Heimbach à Wingen (poissons d'eau douce)
Safran « Etoilé » à Durrenentzen
Moulin Herzog à Illhaeusern (farine)
Moulin Stoll à Selestat (farine)
« Autour de la pomme » à Bourg Bruche (jus des pommes)
Saline d'Einville à Einville (sel)
Brasserie L'Abreuvoir à Breitenbach (drêches)
Distillerie Massenez (liqueur et eaux de vie)
Distillerie Meyer (liqueur et eaux de vie)
Distillerie Nusbaumer (liqueur et eaux de vie)
Distillerie Wolfberger (liqueur et eaux de vie)
Maison Schaal, Strasbourg (cacao)
Rucher de La Cheneaudière et Rucher des 3 Châteaux à Chatenois (miel)
Maison Valrhona (cocoa)

This list of local producers is not exhaustive. It evolves according to the seasons, production or, more simply, to our own personal favourites and new encounters with artisans.