

Bistronomic 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, are passionate about their craft...



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



Starters

Alsatian buffalo burrata,
assorted tomatoes in shiso oil,
kougelhof with olives and preserved tomatoes 30€

Tartare of Alsatian rainbow trout,
with ginger and cucumber, spicy melon vinaigrette 32€

Chilled zucchini velouté
pickles and hazelnuts, black garlic and Taggiasca olive 27€

French beef tongue, rocket condiment,
herb mayonnaise, radish and tomme tuile from the valley 32€

Main courses

Rack of Alsatian pig,
warm potato and nectarine,
savory herbs, Picon juice 41€

French lamb confit (5 hours), beans salad,
caper and hazelnut, reduced juice and garlic pulp 43€

Arctic char roasted in a quenelle,
fennel confit and bouillabaisse sauce
with Alsace saffron 44€

Vegetarian dish
Aubergine and buckwheat,
poached egg from the Kientz farm,
mushrooms and fresh herbs 35€

Local Cheese

Cheese and condiments,
selection of three local cheeses

17€

Desserts

Strawberries in a crisp tartlet, Alsace cream
and refreshing citrus zest coulis

18€

Feuillantine and chocolate emulsion,
70% cocoa chocolate by Schaal (*Strasbourg*)
frozen parfait with organic vanilla and custard cream

17€

Marinated watermelon with a hint of Tabasco,
chilled melon soup with mint oil and verbena

16€

Rate include VAT

*Out of respect for tradition and craftsmanship,
we source our products from these local producers.*

Fruits and vegetables

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

Meats

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

Cheeses, dairy products, eggs

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

Other

Pisciculture François Guidat-Orbey (freshwater fish)
Aux Sources du Heimbach-Wingen (freshwater fish)
Safran « Etoilé »-Durrenentzen
Moulin Herzog-Illhaeusern (flour)
Moulin Stoll-Selestat (flour)
« Autour de la pomme »-Bourg Bruche (applejuice)
Saline d'Einville-Einville (salt)
Brasserie L'Abreuvoir-Breitenbach (brewer's grains)
Distillerie Massenez (liqueurs and eaux de vie)
Distillerie Meyer (liqueurs and eaux de vie)
Distillerie Nusbaumer (liqueurs and eaux de vie)
Distillerie Wolfberger (liqueurs and eaux de vie)
Maison Schaal-Strasbourg (cacao)
Rucher de La Cheneaudière et Rucher des 3 Châteaux-Chatenois (honey)
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.