

Bistronomique

Restaurant

live-cooking

‘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 passions for their craft...



Starter *boards*

Alsatian fresh water fish rilette infused with preserved lemon and fresh herbs	25 €
Ginger bread spiced homemade duck foie gras	29 €
Organic chickpea and lentil hummus, coriander and citrus	22 €

Main courses «à la *plancha*» cooked live

Vosges' quail supreme with coriander oil	32 €
“Simmental” striploin (aprox. 180 gr.) with juniper salt	38 €
Seasonal filet of fish with seaweed butter	33 €
Vegetarian option Seasonal vegetables cooked “a la plancha” with coriander oil and preserved lemon	27 €

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

Local cheese *platter*

Fresh and matured cheeses
From our local producers

17 €

*Origin of our cheeses :
Goetz farm in Mussig, Chenesire farm in Steige
and Bellefontaine barn in Lutzelhouse.*

*The cheeses are served with dried fruits, homemade chutneys,
and homemade rosehip coulis...*

Dessert *board*

Homemade pistachio cheesecake
with Climont organic cottage cheese

17 €

Chocolate mousse 70% of cacao (roasting from Schaal
in Strasbourg), organic infused custard
with organic milk

17 €

Homemade seasonal poached fruits,
chocolate and Alsatian Label Rouge cream

17 €

VAT and gratuity included