

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 passion for their craft...



Starters

Alsatian freshwater 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 citruses	22 €

Main courses «à la *plancha*» cooked live

Vosges' quail supreme with coriander oil	33 €
“Simmental” striploin (aprox. 180 gr.) with juniper salt	38 €
Seasonal filet of fish with seaweed butter	35 €
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...

Desserts

Organic milk and Alsatian cream Pannacotta
Yellow peach with rosemary and homemade granola 17 €

Almond milk rice pudding, chocolate cream 70% of cacao
(roasted by Schaal in Strasbourg) 17 €

Seasonal red berries, meringue
and forest honey froth 17 €

Price are inclusive of VAT and service charge