

Restaurant

‘La Table des Chefs’



Jean-Paul Acker, head chef

**In the kitchen, Jean-Paul Acker, Daniel Stein
and their team are happy to present to you this menu**

The products on this menu have been selected for their quality and we work with craftsmen and producers from this region who have, like us a passion for their work...

All the dishes are “home-made” and prepared on the spot from raw products.

The breads, made from Alsatian flour in our own kitchen, and are baked before each service.



Tasting menu

125 €/pers.

French oscietra caviar (*sturia*)

In addition, accompany your starters or mains

With French oscietra caviar

30 grammes : +80 €

We sometimes have the opportunity to receive rare beluga caviar
(*price according to period*); don't hesitate to ask us.

Menu items marked by a colour symbol

can be adjusted to meet special dietary requirements:

- on request gluten free
- on request lactose free

Complete list of allergens available on demand.

All prices include service charge and VAT

Crunchy to guess

Free-range egg, egg white foam and candied yolk,
mushroom reduction, home-smoked duck breast •

Creamy marinated red mullet, nashi and celeriac,
herbaceous sorbet, juices vinaigrette • •

Alsace white asparagus, french caviar (*Sturia*),
lemon sabayon and black garlic • •

Pan-fried duck foie gras and beef chuck rolled in kohlrabi,
full-bodied pinot noir jus • •

Local cheeses

A trolley of fresh, mature local cheeses from our producers.
In addition to your menu + € 18.00

Fennel in syrup and lemon-tarragon sorbet • •

Chocolate tartlet, ganache (*cocoa 70% - Schaal in Strasbourg*),
hazelnut cream, buddha hands and lemon/hazelnut ice cream • •

'Garden' Menu

100 €/pers.

Crunchy to guess

Free-range egg, egg white foam and candied yolk,
fresh peas and mushroom reduction •

Celeriac from our market gardeners, nashi and liquorice • •

Local white asparagus with Alsace saffron (*Laurent Abt in Gunsbach*),
lemon sabayon • •

Artichoke with black garlic, raw salad with coriander • •

Local cheeses

A trolley of fresh, mature local cheeses from our producers.
In addition to your menu + € 18.00

Fennel in syrup and lemon-tarragon sorbet • •

Strawberries and peas marinated in black olive oil from Provence,
crunchy meringue and refreshing sorbet • •

**For their respect of traditions and their know-how,
we buy from these local producers.**

Fruits and vegetables

Les Vergers de la Marande à Saulxures
Ferme Maurer à Dorlisheim
Ferme du Bel Air à Landroff
Plus Que Chou à Geispolsheim
Les Jardins du Ried à Hoerd
Ferme Riedinger à Hoerd
Le P'tit Marché – Denis Digel à Sélestat

Meats

Ferme du Jodie à Steige (Poule « coucou de Rennes »)
Ferme Les Fougères à Belmont
Association de chasse de Colroy La Roche
Ferme Kieffer à Nordhouse
Ferme Doriath à Sultz-Les-Bains (foie gras de canard et magret)
La caille des Vosges à Bertrimoutier
Paleron de bœuf d'Alsace

Cheeses, dairy and eggs

Laiterie du Climont à Saales
Ferme Richard à Steige
Ferme Goetz à Mussig
Ferme Kientz à Ebersheim
Ferme du Palais à Le Palais (lait bio)
Les chèvres de bellefontaine à Lutzelhouse
Pisciculture du breuchin à Amont et Effreney (truite fario)

Others

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)

This local producers' list is non exhaustive and may
change according to the seasons or depending on our
meeting new producers.