

Gourmand Restaurant

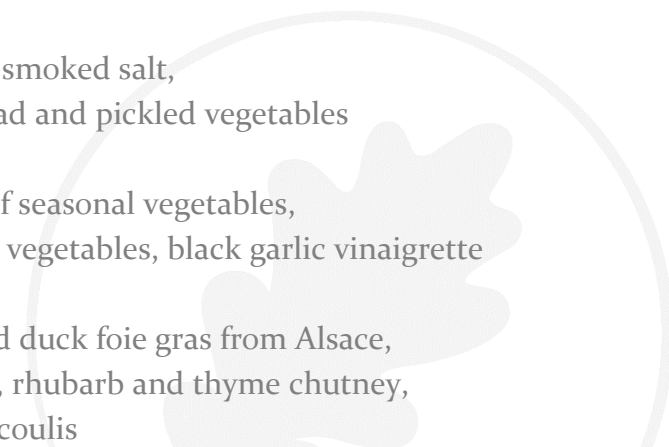


'Le Chêne'

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



Ceviche of sea bream with redcurrant vinegar, fish rilette with lemon, fresh herbs and sour cream	32€
Beef tartar, smoked salt, heart of salad and pickled vegetables	31€
Gaspacho of seasonal vegetables, crispy toast vegetables, black garlic vinaigrette	25€
Half-cooked duck foie gras from Alsace, homemade, rhubarb and thyme chutney, strawberry coulis	35€

Main courses

French beef fillet, pepper sauce, mashed potatoes with Alsace semi-salted butter and summer truffle	45 €
Label Rouge poultry supreme, foie gras sauce and vegetables of the moment	40€
Gambas with fresh thyme, full-bodied bisque, homemade tagliatelle with taggiasche olives	42€
Vegetarian dish Organic spelt, quenelle with organic faisselle, grilled vegetables and candied lemon	34 €

Local Cheese

Cheese and condiments,
selection of three local cheeses

17 €

Desserts

Cheesecake with Label Rouge Alsace cream
and seasonal fruit compote

17 €

Rhubarb confit in verbena-scented syrup,
Breton shortbread and strawberry sorbet

16 €

70% cocoa chocolate mousse,

(Schaal torrefaction in Strasbourg)

brownie, caramelized hazelnuts and crunchy tuile

18 €

Prices include VAT, net and service