

Gourmand Restaurant



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

Alsatian trout quenelle, winter vegetables, lemon, lobster bisque, and puffed buckwheat 30€

Organic pumpkin soup, pumpkin seed praline, and focaccia with extra virgin olive oil 26€

Eggs from the Kientz farm, confit yolk and creamy white, garlic emulsion, croutons, shavings of salted and smoked Alsatian game 28€

Beef from Jodie Farm as a presskopf, pickled vegetables, mustard seeds, and duck foie gras cream 32€

Main courses

French veal shoulder simmered for 7 hours, grapefruit reduction, gnocchi, spinach with smoked buffalo feta cheese 42€

Arctic char from the Heimbach springs with organic vanilla butter, Riesling sabayon, and tender leeks 42€

Alsatian pork rolled with herbs, Darphin potato, shallot compote, tangy radishes 40€

Replace the Alsatian pork with an exceptional Japanese Wagyu ribeye steak 140g extra charge + \$20

The vegetable dish

Braised endives, Comté cheese cream, onion juice,
walnuts, and Natti d'Alsace apples

37€

Local Cheese

Cheese and condiments,
selection of three local cheeses

18€

Desserts

Crispy tartlets, lemon cream cheese,
kiwi sorbet and juice

18€

Snow-white, citrus sorbet,
crunchy meringue, and refreshing juice

18€

Caramelized puff pastry,
organic Madagascar vanilla ganache,
praline and caramelized pecans,
62% Valhrona chocolate sauce

18€

Prices include VAT, net and service