

# 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€
French asparagus velouté, wild garlic, And fresh herb focaccia, with extra virgin olive oil	27€
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€
<i>Replace the Alsatian pork with an exceptional Japanese Wagyu ribeye steak</i>	<i>extra charge + 30€</i>

## *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*