

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 extra charge + 30€*

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