

# 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 pink trout tataki,  
organic bulgur with fresh herbs,  
horseradish mayonnaise and smoked trout roe 30€

French wild boar chorizo in a crispy bread crust,  
barbecued red bell pepper,  
fresh raspberries, and reduced balsamic vinegar 30€

Alsatian buffalo burrata, thin tomato tart,  
whole-grain mustard, and Taggiasche olives €28  
*Add-on: assorted cold cuts add-on + €10*

Duck foie gras from Doriath Farm  
prepared in-house, flaky milk bread  
served with seasonal fruits 35€

## Main courses

French veal filet mignon served medium-rare,  
green bean salad, Gribiche sauce,  
meat jus with Alsatian mustard, pickled shallots 42€

Chicken (Coucou de Rennes),  
potato waffle, served with black garlic,  
sage, and Bibeleskäse, and a reduced carcass jus 40€

Line-caught pollock fillet,  
spinach, tomato, and savory,  
organic spelt with Alsatian cream and Riesling 42€

*Elevate your fish dish with a quenelle of French caviar  
add-on + 30€*

## *The vegetable dish*

Egg from Kientz Farm, Alsatian saffron,  
smoked buffalo feta,  
conchiglioni stuffed with zucchini 37€

## *Local Cheese*

Cheese and condiments,  
selection of three local cheeses 18€

## *Desserts*

Cherry purée, refreshing sorbet,  
whipped ganache, consommé,  
almond financier with tarragon compote 18€

70% Valrhona dark chocolate, brownie, cocoa sorbet,  
praline, and hazelnut custard 18€

Organic white Munster cheese (unripened) cheesecake,  
with fresh Alsatian strawberries, strawberry jam,  
and strawberry coulis 18€

*Prices include VAT, net and service*