

Gourmet 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, are passionate about 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
Local cold cuts selection supplement 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

Organic Madagascar vanilla in ice cream
and light mousse, with caramelized pecans

18€

70% Guanaja chocolate from Valrhona,
fresh blackberry coulis, and refreshing sorbet

18€

Panna cotta made with plant-based milk infused with verbena,
homemade granola with Châtenois honey,
sorbet, and seasonal fruit compote

18€

Prices include VAT, net and service