



# MENU DU JOUR

## 3 COURSE MENU

STARTER | MAIN COURSE | DESSERT

### STARTERS

#### PULPO CARPACCIO

Sauce Rouille | peppers | roasted country bread

OR

#### CREAM OF ASPARAGUS SOUP

croutons

### MAIN COURSES

#### FILET OF PIKE-PERCH

asparagus  
chives | egg | panko

€ 39,50 – STARTER OR DESSERT  
€ 49,00 – 3-COURSE MENU

#### ALSATIAN CHAR

tomato and tarragon fumet | citrus fennel  
saffron risotto

€ 44,50 – STARTER OR DESSERT  
€ 54,00 – 3-COURSE MENU

#### FRICASSEE OF CORN POULARDE

stone mushrooms | peas  
carrots | fragrant rice

€ 49,00 – STARTER OR DESSERT  
€ 58,00 – 3-COURSE MENU

#### ONGLET OF HEIFER

leaf spinach | celery puree  
Pommes dauphine

€ 51,00 – STARTER OR DESSERT  
€ 61,00 – 3-COURSE MENU

### DESSERT

#### PISTACCHIO TARTLET

mango mousse | vanilla sabayon

From six people we only serve one uniform menu.



Our staff will be happy, to recommend you vegetarian / vegan dishes.

You can order until 1.30 pm. Please respect that our restaurant closes at 3 pm.



## STARTERS

CREAM OF ASPARAGUS SOUP croutons	13,50
PULPO CARPACCIO Sauce Rouille   peppers   roasted country bread	24,50
SALTWATER SHRIMPS – SAUTEED – eggplant   braised bell pepper   smoked bell pepper mayonnaise black garlic   arugula	26,50
MARINATED GOOSE FOIE GRAS sauternes jelly   glazed apples   roasted brioche	36,00

## MAIN COURSES

FILET OF PIKE-PERCH asparagus   chives   egg   panko	40,00
ALSATIAN CHAR tomato and tarragon fumet   citrus fennel   saffron risotto	42,00
FRICASSEE OF CORN POULARDE stone mushrooms   peas   carrots   fragrant rice	51,00
ONGLET OF HEIFER leaf spinach   celery puree   Pommes dauphine	51,50

## DESSERTS

CARAMEL ECLAIR chocolate cream   mango and banana ragout   passionfruit   banana ice cream	17,90
PISTACCHIO TARTLET mango mousse   vanilla sabayon	17,90
CHEESE FROM THE TROLLEY	from 20,00

Please contact our staff for a list of the ingredients and allergens of our dishes.