Sensation Menu

"Autumn"

"An Ode to the Land"

Beetroot Flower

Mousseline. Creamy egg yolk with cheese, horseradish, meat jus
Fritter. Giblets and foie gras, mushroom, truffle
Gebradeldi. Biebel, shallot and pike roe
Dolines. Arctic char tartare with dill, trout roe, apple

Grandma Gabi's Dampfnudle Snails in a creamy smoked leek and yellow onion blanquette

Rustic Bread and Jersey Cow Butter

« A Collection of Nature »

Roh Deer
Oyster, Aquitaine caviar
Locally grown chilli and ginger, seaweed
Creamy marine vinaigrette with ginger

Arctic Char
Gently confited in aromatic oil
Fig and bottarga condiment, smoked brandade
Emulsified beurre blanc

Alsatian Tortellini
Pheasant and anchovy, pot-au-feu vegetables and truffle, broth

Pigeon
Roasted crown and panseared leg
Juniper condiment, Porcini, creamy garlic and squash
Black garlic jus, chestnut milk

« Serenity of the Senses »

Chocolate
« En choux »
Black pepper, truffle, blueberry vinegar, creamy date
Sorbet chocolat

Hemp Madeleine. Kalamata olives, citrus fruits
Bordeaux Cannelé. Flambéed with fruit brandy
Herb Ice Cream. Plant-infused oil

120 euros TTC