Festive Menu

Winter 2026

"An Ode to Our Terroir"

Beetroot Flower

Mousseline. Creamy egg yolk with cheese, horseradish, meat jus
Fritter. Poultry offal and foie gras, mushrooms, truffle, balsamic
Gebradeldi. Biebel, shallot and pike roe
Dolines. Dill-cured Arctic char tartare, trout roe, apple

Grandma Gabi's Dampfnudle
Snails in a leek blanquette with brown butter, French onion soup

Rustic Bread and Jersey Cow Butter

"Festive Dishes"

Roe Deer
Oyster, Aquitaine caviar
Locally grown chilli and ginger, seaweed
Creamy seafood vinaigrette with ginger

Langoustine and Foie Gras
"Traditional terrine, langoustine tartare"
Delicate seafood white pudding with white truffle, daikon radish
Light, butter-enriched bisque

Lobster
Flame-grilled porcini mushrooms
"Journey to San Marzano" sauce

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

Hare à la Royale, Antonin Carême style
Sauce Royale

Mallard duck Pithiviers
Smoked eel, chanterelles, foie gras
Refreshing salad
Creamy Périgourdine sauce

"Traditional Dessert"

Baba with Neisson Rum, Citrus and Vanilla
Vanilla ice cream, citrus fruit salad
Infused rum sauce

Hemp madeleine, Kalamata olives, citrus
Bordeaux cannelé flambéed with fruit brandy
Herb-infused ice cream and vegetable oil

220 euros including VAT