Vegetable & Fruit Menu

"Autumn"

"An Ode to the Terroir"

Beetroot Flower

Knuperstaller. Spiced hummus spread
Beignet. Mushroom, truffle
Gebradeldi. Biebel, seaweed
Mousseline. Cheese-infused egg yolk, horseradish

Grandma Gabi's Dampfnudle
Smoked leek and yellow onion blanquette

Rustic Bread & Jersey Cow Butter

"A Collection of Nature"

Shallot
Slow-cooked onion and hazelnut ice cream
Miso sauce

Porcini Mushroom
Roasted, thinly sliced raw porcini,
Béarnaise sauce, buuttery flambed jus

Celeriac & Truffle
Sage and orange
Beurre blanc

Alsatian Vegetable Tortellini
Squash and seeds from the Vosges
Vegetable broth

Hay-Smoked Cauliflower
Juniper condiment, creamy squash and garlic purée
Velouté chestnut sauce

"Serenity of the Senses"

Chocolate
« En choux »
Black pepper, truffle, blueberry vinegar, date crémeux
Chocolate sorbet

Hemp Madeleine. Kalamata olives, citrus fruits
Bordeaux Canelé. Flambed fruit brandy
Herb-Infused Ice Cream. Vegetable oil

120 euros TTC