



WINEGROWER'S EVENING

LAKES AND RIVER

Friday
20th JUNE

From
7pm



BRASSERIE
HISTORIQUE

Guided by Chef Eric Girardin, let yourself be carried away by a unique gastronomic experience, where the delicacy of freshwater fish meets the richness of great Alsatian wines.

With the participation of the wineries :

Jean-Baptiste Adam & Amélie & Charles Sparr



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MENU

AMUSE-BOUCHE

Trout carpaccio with yellow peach,
with verbena oil

Pinot Blanc "Pensée" 2023 – Amélie et Charles Sparr

STARTER

Semi-cooked foie gras
with smoked eel

Pinot Gris "Letzenberg" 2021 – Jean-Baptiste Adam

FISH

Crispy fried carp

in a green crust, with Pinot Noir matelote sauce

Pinot Noir "Carpe Diem" 2023 – Amélie et Charles Sparr

MEET

Alsatian poultry

cooked at low temperature then roasted, dampfnudel and crayfish sauce

Riesling Grand Cru Wineck-Schlossberg 2020 – Jean-Baptiste Adam

CHEESE

Smoked Tomme d'Alsace

green apple confit in cider, poutargue with trout eggs

Vin orange "Farouche" 2022 – Amélie et Charles Sparr

DESSERT

Rice pudding maki

with peach insert and sorbet, water mint cream

Muscat bulles – Jean-Baptiste Adam

Wine and food pairing : **90€** per person | Menu (excluding drinks) : **60€** per person

Reservation :

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