

# TASTING MENU

## Journey to a SENSITIVE world

Seasonal menu in 5 or 7 flavors

### **Foie gras**

Duck in semi-cooked terrine / rhubarb confit with hibiscus

### **Asparagus**

Smoked and roasted / creamy almond and egg yolk  
/ sauce reduced with Alsacian oxidative wine

### **Trout**

Salmon trout variety from Guidat confit  
/ zabaglione with fresh herbs / bergamot gel

### **Celeriac**

In risotto / wild garlic flowers pickles  
/ Vosges tomme emulsion

### **Lamb**

Braised and confit shoulder  
/ chick peas from Isengrain farm / reduce jus

### **Cheese to choose...**

#### **Munster « gonflé »**

Cheese prepared with Gewürztraminer marc / grapes / cumin

#### **Cheese platter from our region**

(For a supplement of 20 euros per person)

### **Dessert to choose...**

#### **Rhubarb**

Barbecued / red shiso sorbet / croissant puff pastry

#### **Milk**

Farmhouse milk cream / goat's milk yoghurt  
/ ice cream and cereal petals

The trip in 5 courses at 135 euros

The trip in 7 courses at 155 euros