

JOURNEY TO THE *Sensitive* WORLD

The trip in 5 courses — 135€

The trip in 7 courses — 155€

PEAS

In panna cotta, verbena veil and tangy raspberries

SNAILS

Like a potato cake, with a wild garlic coulis

TROUT

In three steps, hollandaise sauce with herbs

ASPARAGUS

In textures, roasted buckwheat cream

LAMB

Hay-smoked rumsteack with celeriac millefeuille and smoked bacon

MUNSTER « GONFLÉ »

Grapes, a touch of cumin, Gewürztraminer marc

or

CHEESE PLATTER FROM OUR REGION

A selection from our terroir

For a supplement of 20 euros per person

STRAWBERRIES

Delicious strawberries, fresh cucumber and lemon balm

or

RHUBARB

Hints of rhubarb, Earl Grey tea and sherry vinegar

