

# **TASTING MENU**

## **Journey to the VEGETAL world**

Seasonal menu in 5 or 7 flavors

### **Mushrooms**

Colmar mushroom tartlet / pickle gel

### **Asparagus**

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

### **Lettuce**

Cooked at low temperature and braised / bergamot gel  
/ lettuce and chive coulis

### **Celeriac**

In risotto / wild garlic flowers pickles  
/ Vosges tomme emulsion

### **Beetroot**

Laquered and glazed / dried wild blueberries  
/ roasted vegetable juice reduced with hibiscus

### **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