

Terroir & Co, a name to highlight the Alsatian soil, its producers and their products revealed through an inspired kitchen

| | | Prices in € |
|---|--|-------------|
| STARTERS | DUCK FOIE GRAS | 16 |
| | <i>Lobe of foie gras, rhubarb jelly, raspberry & green pepper chutney</i> La ferme Schmitt, Jean-Paul et Marlyse Schmitt, Bischoffsheim | |
| | RAINBOW TROUT | 13 |
| | <i>Lightly-smoked sashimi with fromage frais and Alsatian horseradish</i> Aux sources du Heimbach, Martine et Philippe Billmann, Wingen | |
| | SMOKED SHOULDER | 13 |
| | <i>Rolled, impression of melon & ham, jelly with Pinot Noir</i> Ferme Goettelmann, Meistratzheim | |
| | FRESH SHEEP'S CHEESE | 12 |
| | <i>A light mousse, with vegetable chips and shavings, baby salad</i> Ferme de la forêt, Audrey Langbour et Emmanuel Houpert, Voyer | |
| | ESCARGOTS | 11 |
| | <i>In a croustisques snail, tomatoes tart and green pepper sorbet</i> Ferme Rémy Koehl, Birkenwald | |
| MAIN | ASPARAGUS | 26 |
| | <i>Asparagus and woodruff bouillon, cod cooked on one side</i> Ferme Rosenmeer, Vincent Moschler, Innenheim | |
| | CHICKEN | 22 |
| | <i>With a chorizo crust, rice pilaf and seasonal vegetables</i> Ferme Schmitt, Jean-Paul et marlyse Schmitt, Bischoffsheim | |
| | DUCK BREAST | 27 |
| | <i>In sections, chicory with Alsatian Morello cherries and pan-fried foie gras</i> Maison Lucien Doriath, Sultz-les-Bains | |
| ALSATIAN SAFFRON | 18 | |
| | <i>Paella-style rice, raw and cooked vegetables</i> Le safran du Château de Saint Hippolyte | |
| | BEEF | 24 |
| | <i>Braised then roasted chuck, with "gribiche" condiments and mashed potatoes</i> Ferme Anne et Jacques Ernwein, Oberhausbergen | |
| CHEESES & DESSERTS | CHEESE | 12 |
| | <i>Our selection of the finest cheeses from our region</i> | |
| | RHUBARB | 9 |
| | <i>The strawberry cream cake revisited, jelly with rhubarb sorbet</i> Ferme Rosenmeer Vincent Moschler, Innenheim | |
| | RASPBERRY SYRUP | 9 |
| | <i>Delicate jelly, Manjari chocolate mousse and praline crumble</i> Ferme du Kalblin, Serge Wurtz, Fréland | |
| | FAISSELLE | 9 |
| <i>Cream cheese and olive oil sorbet, strawberries and basil carpaccio</i> Ferme Saint Ulrich, Patrick Messer, Durningen | | |
| LE WHISKY | 9 | |
| <i>Exotic fruits with an Ivoire chocolate and vanilla emulsion</i> Distillerie Bertrand, Uberach | | |
| LE NUT'ALSACE | 11 | |
| <i>With the coffee gourmand</i> Jacques Bockel, Saverne-Monswiller | | |

