



PASCAL BASTIAN  
CHEVAL BLANC LEMBACH

## **Starters**

- Goose Foie gras « Cheval Blanc »** with Pinot Noir, Williams pear 43€  
*Red Onions Chutney, slice of sourdough bread*
- Cannelloni with pan-fried duck foie gras and wild mushrooms** 44 €  
*Black truffle emulsion, sliver of fresh Truffle*
- Carpaccio of Scallops from Normandy and crabs meat salad with green apple** 52 €  
*Caviar “osciètre” and cider vinegar, celery sorbet*
- Langoustine cooked and raw with Alsatian horseradish flavour** 46 €  
*Texture of beetroot, watercress salad*

## **Fishes**

- Back of Pikeperch candied with shallots oil, roasted parsnip** 45 €  
*Frog legs with aromatic herbs, poultry Juice*
- Gambas “Carabineros” roasted, croustillant with matured parmesan** 49 €  
*Salsify and pomelo, Juice with Thai Herbs*
- Roasted Back of Meager and stuffed Clams, stewed mushrooms** 46 €  
*Leek and sun dried Tomatoes, Aromatic Shellfish milk*
- Roasted Scallops from Normandy, Sparassis crêpu and noodles with cream** 59 €  
*Matured parmesan and white Alba Truffle*

*If you have food allergy, intolerance or sensitivity,  
please speak to your server about ingredients in our dishes before you order your meal.*  
Prix nets TVA incluse



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## **Meats**

**Traditional «Lièvre à la Royale»**, sliver of fresh Truffle  
Jerusalem artichoke Chips and Homemade «Spätzle» 51 €

**Roasted French maturated Beef Tenderloin** 48 €  
Crisp of mild onions, light béarnaise, raspberry mustard

**Roasted «Fleckenstein» Venison Filet**, Quetches and Celery 52 €  
Venison pie and nuts oil, Cottage cheese and parsley

**Challans Duck from Madame Burgaud** with spicy honey 118 €  
Served on 2 stages (for 2 pers.)  
\* Peking Duck with beer and honey  
\* The leg in ravioli, pan-fried duck foie gras and lovage bouillon

**Selection of cheeses from the trolley** 19 €  
(Cyrille Lohro MOF 2007, Maison Bordier, house selection)

## **Desserts**

To order before the meal

**Victoria Pineapple** : Millefeuille from Speculos and Victoria Pineapple 19 €  
Aloévera jelly, cream with Bourbon vanilla  
Pineapple sorbet with voatsaperifery pepper

**Apple / Cottage Cheese** : Apple and cottage cheese Mousse 19 €  
Feuille à feuille of Reinette Apple, Hibiscus sorbet

**Paris-Lembach** : Crispy choux pastry and light cream with praline 19 €  
Caramelized Piemont Hazelnut, roasted nuts ice cream

**Kirsch** : Traditional crepes «Cheval Blanc» stuffed with Cream Kirsch 19 €

**Chocolate Grand Cru «Mokaya»** : 19 €  
Set of texture around the chocolate «Mokaya», Whiskey and Bailey's flavors  
Ice cream with coffee «Yrgacheffe»

« Cheval Blanc » special dessert 24 €



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## **Menu Epicure 130 €\***

*This menu with wine pairing 200 €*

### **\*Menu only served for all guests from the table**

*Quail's egg in sugar crust infused with coriander seed*

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*Marinated Alsatian beef with sesame and roasted peanut  
Organic corn sabayon, Malto "farmer bacon"*

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*Crabs meat salad and Caviar "osciètre", cucumber mousse  
Green apple jelly, olive oil "fruité mûr Equilibé"*

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*Roasted Scallops from Normandy  
Sparassis crêpu and noodles with cream  
Matured parmesan and white Alba Truffle*

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*Back of Pikeperch candied with shallots oil, roasted parsnip  
Frog legs with aromatic herbs, poultry Juice*

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*Sea buckthorn sorbet, crispy of yogurt and mentholated pesto*

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*Roasted Sweetbreads and pan-fried duck foie gras  
Mushrooms, Chicken broth with herbs and vin jaune*

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*Roasted "Fleckenstein" Venison Filet, Quetches and Celery  
Venison Juice and Raspberry vinegar*

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*Apple and cottage cheese Mousse  
Feuille à feuille of Reinette Apple, Hibiscus sorbet*

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*Millefeuille from Speculos and Victoria Pineapple, Aloévera jelly  
Cream with Bourbon vanilla, Pineapple sorbet with voatsaperifery pepper*

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*Petits fours*

*Last order on 1p.m. on lunch and 9p.m. on dinner*



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### **\*Balade en Alsace du Nord 102 €**

*This menu with wine pairing 150 €*

*\* Menu only served for all guests from the table*

*Quail's egg in sugar crust infused with coriander seed*

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*Marinated Alsatian beef with sesame and roasted peanut*

*Organic corn sabayon, Malto "farmer bacon"*

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*Carpaccio of Scallops from Normandy and crabs meat salad with green apple*

*Caviar "osciètre" and cider vinegar, celery sorbet*

**or**

*Cannelloni with pan-fried duck foie gras and wild mushrooms*

*Black truffle emulsion, sliver of fresh Truffle*

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*Back of Pikeperch candied with shallots oil, roasted parsnip*

*Frog legs with aromatic herbs, poultry Juice*

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*Sea buckthorn sorbet, crispy of yogurt and mentholated pesto*

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*Roasted "Fleckenstein" Venison Filet, Quetches and Celery*

*Venison pie and nuts oil, Cottage cheese and parsley*

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*Millefeuille from Speculos and Victoria Pineapple, Aloévera jelly*

*Cream with Bourbon vanilla, Pineapple sorbet with voatsaperifery pepper*

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*Petits fours*

### **\*Promenade au Fleckenstein 72 €**

*This menu with wine pairing 107 €*

*\* Menu only served for all guests from the table*

*Quail's egg in sugar crust infused with coriander seed*

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*Marinated Alsatian beef with sesame and roasted peanut*

*Organic corn sabayon, Malto "farmer bacon"*

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*Roasted Back of Meager and stuffed Clams, stewed mushrooms*

*Leek and sun dried Tomatoes, Aromatic Shellfish milk*

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*Sea buckthorn sorbet, crispy of yogurt and mentholated pesto*

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*Young Partridge in aromatics herbs Crust, Organic pumpkin seeds*

*Pumpkin, white balsamic mustard, partridge Juice like a "Salmis"*

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*Apple and cottage cheese Mousse*

*Feuille à feuille of Reinette Apple, Hibiscus sorbet*

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*Petits fours*