



PASCAL BASTIAN
CHEVAL BLANC LEMBACH

Starters

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

Fishes

- Back of Pikeperch** candied with shallots oil, Riesling jelly
Frog legs with aromatic herbs, poultry Juice 46 €
- Gambas “Carabinieros”** roasted, croustillant with matured parmesan
Salsify and pomelo, Juice with Thai Herbs 49 €
- Roasted Back of Meager** and stuffed Clams, stewed mushrooms
Leek and sun dried Tomatoes, Aromatic Shellfish milk 46 €
- Roasted Scallops from Normandy**, noodles with cream
Jerusalem artichoke, matured parmesan and black Truffle “Melanosporum” 52 €

*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

Meats

Traditional «Lièvre à la Royale» , sliver of fresh Truffle Jerusalem artichoke Chips and Homemade «Spätzle»	51 €
Roasted French maturated Beef Tenderloin Crisp of mild onions, light béarnaise, raspberry mustard	48 €
Roasted «Fleckenstein» Venison Filet , Quetches and Celery Venison pie and nuts oil, Cottage cheese and parsley	52 €
Challans Duck from Madame Burgaud with spicy honey 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	118 €
Selection of cheeses from the trolley (Cyrille Lohro MOF 2007, Maison Bordier, house selection)	19 €

Desserts

To order before the meal

Victoria Pineapple : Millefeuille from Speculos and Victoria Pineapple Aloévera jelly, cream with Bourbon vanilla Pineapple sorbet with voatsiperifery pepper	19 €
Citrus fruit from Nice : Pomelos and Orange infused with tea Soft cake with yuzu, Orange and star anise sorbet	19 €
Paris-Lembach : Crispy choux pastry and light cream with praline Caramelized Piemont Hazelnut, roasted nuts ice cream	19 €
Kirsch : Traditional crepes «Cheval Blanc» stuffed with Cream Kirsch	19 €
Chocolate Grand Cru «Mokaya» : Set of texture around the chocolate «Mokaya», Whiskey and Bailey's flavors Ice cream with coffee «Yrgacheffe»	19 €
« Cheval Blanc » special dessert	24 €

Menu Epicure 130 €*

This menu with wine pairing 200 €

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

Quail's egg poached "à la Diable", straw potatoes with herbs

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

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

*Roasted Scallops from Normandy
Jerusalem artichoke and noodles with cream
Matured parmesan and black Truffle "Melanosporum"*

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

Sea buckthorn sorbet, crispy of yogurt and mentholated pesto

*Pan-fried duck foie gras with bergamot flavor
Caro tans spiced crumble*

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

*Pomelos and Orange infused with tea
Soft cake with yuzu, Orange and Orange and star anise sorbet*

*Millefeuille from Speculos and Victoria Pineapple, Aloé vera jelly
Cream with Bourbon vanilla, Pineapple sorbet with voatsiperifery pepper*

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 €

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Quail's egg poached "à la Diable", straw potatoes with herbs

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

*Carpaccio of Scallops from Normandy and crabs meat salad
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*

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

Sea buckthorn sorbet, crispy of yogurt and mentholated pesto

*Roasted "Fleckenstein" Venison Filet, Quetches and Celery
Venison pie and nuts oil, Cottage cheese and parsley*

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

Petits fours

***Promenade au Fleckenstein 72 €**

This menu with wine pairing 107 €

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

Quail's egg poached "à la Diable", straw potatoes with herbs

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

*Roasted Back of Meager and stuffed Clams, stewed mushrooms
Leek and sun-dried Tomatoes, Aromatic Shellfish milk*

Sea buckthorn sorbet, crispy of yogurt and mentholated pesto

*Chuck veal poached 72hours served like a Pot au Feu
Small vegetables and black truffle Melanosporum*

*Pomelos and Orange infused with tea
Soft cake with yuzu, Orange and Orange and star anise sorbet*

Petits fours