



PASCAL BASTIAN
CHEVAL BLANC LEMBACH

Starters

- Goose Foie gras « Cheval Blanc »** with hibiscus flower and Williams pear 43€
Toasted brioche pretzel style
- 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 52 €
Caviar “osciètre” and cider vinegar, celery sorbet
- Langoustine roasted** with Alsatian horseradish flavor 48 €
Texture of beetroot, young salad sprouts with raspberry vinegar

Fishes

- Back of Pikeperch** candied with shallots oil, Riesling jelly 46 €
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**, noodles with cream 52 €
Green asparagus, matured parmesan and black Truffle “Melanosporum”

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

Roasted suckling Lamb “Axuria” from the Pyrénées 46 €
Carrots and candied lemon, acidulated Yoghurt, Juice

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

Roasted Sweetbreads, green asparagus roasted in half salted butter 52 €
White Asparagus from Morsbronn, double cream with vin jaune

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 voatsiperifery pepper

Citrus fruit from “Bachès” : Pomelos and Orange infused with tea 19 €
Soft cake with yuzu, Orange and star anise 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 €



PASCAL BASTIAN
CHEVAL BLANC LEMBACH

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

Trout from Northern Vosges lightly smoked and seasoned with lemon balm
Tender and crispy Mona Lisa

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

Roasted Scallops from Normandy
Green asparagus 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
Green asparagus and matured parmesan crumble

Roasted suckling Lamb "Axuria" from the Pyrénées
Carrots and candied lemon, acidulated Yoghurt, Juice

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



PASCAL BASTIAN
CHEVAL BLANC LEMBACH

***Balade en Alsace du Nord 102 €**

This menu with wine pairing 150 €

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

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

Trout from Northern Vosges lightly smoked and seasoned with lemon balm

Tender and crispy Mona Lisa

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 suckling Lamb "Axuria" from the Pyrénées

Carrots and candied lemon, acidulated Yoghurt, Juice

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

Trout from Northern Vosges lightly smoked and seasoned with lemon balm

Tender and crispy Mona Lisa

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