

## 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
- Stuffed Morel**, poached und glazed with meat juice 52 €  
Rosted green asparagus, bouillon with wild garlic
- Langoustine roatsed** with Alsatian horseradish flavor 52 €  
Texture of beetroot, young salad sprouts with raspberry vinegar

## Veggie

- Pan fried small vegetables**, couscous with candied lemon 38 €  
Carrot Bouillon with balm

## Fishes

- Hake seared** Peas en Menthol oil 45 €  
Crémeux from Mona Lisa, Riesling Juice
- Gambas “Carabinieros”** roasted, croustillant from Risotto “Carnaroli” 49 €  
Salsify and pomelo, Juice with Thai Herbs
- Roasted Back of Meager** roasted on skin with half-salted butter 46 €  
Green asparagus and matured parmesan, Asparagus Bouillons with herbs
- Britany Monkfish** roasted with mild spices, artichoke and red onions 48 €  
Condiment with garlic, fish soup with Alsatian saffron

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

<b>Poultry from Bresse “Noir des Dombes”</b> in tarragon Crust Rhubarb and Alsatian white Asparagus, Bio lemon sabayon	52 €
<b>Roasted Sweetbreads</b> , green asparagus roasted in half salted butter Stuffed morel glazed with meat juice, Emulsion with vin jaune	54 €
<b>Roasted suckling Lamb “Axuria”</b> from the Pyrénées Carrots and candied lemon, acidulated Yoghurt, Juice	48 €
<b>Challans Duck from Madame Burgaud</b> 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	65 €/ pers
<b>Selection of cheeses from the trolley</b> (Cyrille Lohro MOF 2007, Maison Bordier, house selection)	19 €

## Desserts

To order before the meal

<b>Alsatian Strawberries</b> : Lightness from Strawberry of the field Scents of lemon verbena, milk sorbet and fresh verbena	20 €
<b>Citrus fruit from “Bachès”</b> : Pomelos and Orange infused with tea Soft cake with yuzu, Orange and star anise sorbet	20 €
<b>Paris-Lembach</b> : Crispy choux pastry and light cream with praline Caramelized Piemont Hazelnut, roasted nuts ice cream	20 €
<b>Kirsch</b> : Traditional crepes «Cheval Blanc » stuffed with Cream Kirsch	20 €
<b>Chocolate Grand Cru “Mokaya”</b> : Set of texture around the chocolate “Mokaya”, Whiskey and Bailey’s flavors Ice cream with coffee “Yrgacheffe”	20 €
« Cheval Blanc » special dessert	24 €

**Menu Epicure 135 €\***

*This menu with wine pairing 205 €*

***\*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"*  
\*\*\*

*Hake seared, Peas and Menthol oil*  
*Crèmeux from Mona Lisa, Riesling Juice*  
\*\*\*

*Britany Monkfish roasted with mild spices, artichoke and red onions*  
*Condiment with garlic, fish soup with Alsatian saffron*  
\*\*\*

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

*Stuffed Morel, poached und glazed with meat juice*  
*Rosted green asparagus, bouillon with wild garlic*  
\*\*\*

*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*  
\*\*\*

*Lightness from Strawberry of the field*  
*Scents of lemon verbena, milk sorbet and fresh verbena*  
\*\*\*

*Petits fours*

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

**\*Balade en Alsace du Nord 108 €**

*This menu with wine pairing 155 €*

*\* 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*

\*\*\*

*Langoustine roasted with Alsatian horseradish flavor*

*Texture of beetroot, young salad sprouts with raspberry vinegar*

**or**

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

*Black truffle emulsion, sliver of fresh Truffle*

\*\*\*

*Roasted Back of Meager roasted on skin with half-salted butter*

*Green asparagus and matured parmesan, Asparagus Bouillons with herbs*

\*\*\*

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

\*\*\*

*Roasted suckling Lamb "Axuria" from the Pyrénées*

*Carrots and candied lemon, acidulated Yoghurt, Juice*

\*\*\*

*Lightness from Strawberry of the field*

*Scents of lemon verbena, milk sorbet and fresh verbena*

\*\*\*

*Petits fours*

**\*Promenade au Fleckenstein 78 €**

*This menu with wine pairing 112 €*

*\* 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*

\*\*\*

*Hake seared Peas en Menthol oil*

*Crèmeux from Mona Lisa, Riesling Juice with Elsass*

\*\*\*

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

\*\*\*

*Poultry from Bresse "Noir des Dombes" in tarragon Crust*

*Rhubarb and Alsatian white Asparagus, Bio lemon sabayon*

\*\*\*

*Pomelos and Orange infused with tea*

*Soft cake with yuzu, Orange and Orange and star anise sorbet*

\*\*\*

*Petits fours*