

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

Prix en €

STARTERS

- RHUBARB** - Ferme de Marthe, Fessenheim-le-Bas 12  
*Bavarian cream with fresh sheep cheese, rhubarb coulis*
- RED LABEL CHICKEN** - Ferme Goettelmann, Meistratzheim 14  
*In a Caesar salad, braised sucrine lettuce*
- Ⓥ **EARLY VEGETABLES** - Ferme de Marthe, Fessenheim-le-Bas 15  
*Mixed, on quinoa, with smoked olive oil*
- DUCK FOIE GRAS** - Le Gaveur du Kochersberg, Willgottheim 19  
*With smoked pepper spices, Aperol Spritz jelly*
- GAMBA SHRIMP AND ARTICHOKE** - Ferme Nicole Muller, Griesheim Sur Souffel 19  
*Black tiger shrimps and roast artichokes*

MAIN


- Ⓥ **COURGETTES** - Ferme de Marthe, Fessenheim-le-Bas 18  
*Multi-coloured courgette roses, chanterelle and tomato salad*
- POULTRY** - Ferme Goettelmann, Meistratzheim 24  
*Gaulois chicken leg tournedos stuffed with mushrooms, peas and beans*
- FIELD VEGETABLES** - Ferme de Marthe, Fessenheim-le-Bas 26  
*Rockfish bouillabaisse with vegetables*
- LAMB** - Ferme Régis Ruch, Uttenhoffen 26  
*Rump steak, pan-fried garlic beans*
- ROAST PETER'S FISH, LOCAL FOREST CHANTERELLES** - Ellochampi, Wahlenheim 27  
*Mashed fingerling potatoes with hazelnut butter*
- BEEF** - Ferme Régis Ruch, Uttenhoffen 28  
*In strips, shallot tatin and pinot noir reduction*


CHEESES & DESSERTS

- ALSATIAN CHEESES** 12  
*Selection of the finest cheeses from our region*
- FAISSELLE CHEESE** - Ferme Saint Ulrich, Durningen 9  
*Sorbet, pain de gènes cake, fresh raspberries and yuzu gel*
- STRAWBERRY** - Ferme du Pommier, Schnersheim 9  
*Fresh strawberries and strawberry sorbet, rhubarb compote, crystallised basil*
- RED BEETROOT** - Ferme Nicole Muller, Griesheim Sur Souffel 9  
*Red beetroot confit, Gianduja chocolate dome, red fruit compote*
- CHERRIES** - Ferme Nicole Muller, Griesheim Sur Souffel 9  
*Cherry-raspberry shortbread, crème brûlée with Timut pepper*
- GOURMET COFFEE** - What the wind brings 11  
*The pastry chefs' surprise!*

At lunch, discover the products of the day

Starter + main or main + dessert 22€	Starter + main + dessert 27€
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 All our dishes are homemade

 Vegetarian dishes

Prices in euros inclusive of VAT, service included