

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

Pisciculture Aux Sources du Heimbach, Wingen | Lucien Doriath, Molsheim
Epices Citron Safran, Strasbourg | Les Vergers Hecky, Steinseltz | Domaine Des
Terres Rouges, Mietesheim | Jardin du Ried, Hoerdts | Kiehl, Duppigheim | Ferme
Schmitt, Bischoffsheim | Schmitt, Mussig

STARTERS

La Ferme Schmitt duck foie gras with smoked eel,
red onion compote and Muscat-flavoured aspic 23

Slow-cooked organic egg, foam of Bargkass cheese,
Charlotte potatoes baeckeffe-style, and poached haddock 17

Remoulade-style celery "salad", granny-apple aspic,
Melfor vinegar-flamed mackerel 18

Wingen arctic char gravlax, Ostergrüss radish folly,
herb-flavoured fromage frais 20

Cracked wheat salad, citrus vinaigrette,
fresh herb-sprinkled vegetable ribbons 15

MAIN

Les Sources grilled trout, hazelnut crust,
white asparagus simmered in broth, hazelnut butter sabayon 23

Pike-perch in-its-skin, matelote emulsion,
woodland-scented pasta gratin 24

PGI einkorn, toasted and cooked as a risotto,
mixed green asparagus and wild garlic pesto 18

Slow-cooked breast of duck from Lucien Doriath, our friend,
bunched carrots with caraway and kumquat in vinegar 26

Saddle of lamb with bay leaf butter, rich jus,
Alsatian-style cooked peas, onion brûlé and fresh goat's cheese 30

Alsatian beef cooked in two ways, horseradish butter,
stewed vegetables and braising jus 32

Matured cheese platter selected by the Maison Lorho
(Winner of the "Best French Craftsmanship Award") 13

CHEESES
& DESSERTS

Deconstructed strawberry-rhubarb pie,
oatmeal crumble, Alsatian-honey ice cream 10

Orchard apples unwrapped in our signature style,
refreshingly drizzled with yuzu 10

Chocolate and praline in quenelle form, Jivara tuile,
moist hazelnut biscuit and vanilla ice cream 10

Vanilla crème brûlée, with a Dulcey chocolate shell
and mixed exotic fruits 10

Coffee & sweet delights 12

At lunch, discover the products
of the day

Starter + main
or main + dessert
22€

Starter + main
+ dessert
27€



All our dishes
are homemade

BIO

All our fruits and
vegetables are organic



May 2019