

## ONE

**Tarte Flambée** Alsatian thin crust tart

with crème fraîche, onion and applewood-smoked bacon 14.

with hen of the woods mushrooms, chive and Alsatian Münster cheese 18.

**Wild Mushroom Soup** with toasted chorizo ravioli 15.

**Borscht** with horseradish flan, shaved parmesan and toasted hazelnuts 15.

**Arugula and Watercress Salad** with spring vegetables, sunflower seeds, smoked egg and rhubarb vinaigrette 16.

**Scottish Salmon Tartare** with puffed barley and cilantro gelée 16.

**Upside Down Tuna Tarte** with fennel, Japanese cucumber and aioli 18.

**Fresh Grilled Shrimp** with green cabbage and gruyère salad 17.

**Quail Terrine** with fennel-grapefruit salad 17.

**Modern Liverwurst** with four pickled vegetables 12.

**Warm Lamb and Goat Cheese Terrine** with toasted pistachios and watercress 16.

**Foie Gras Terrine** with muscat gelée and toasted brioche 24.

**Iberico and Mangalica Jamón** assortment with olive oil and toasted baguette 26.

**Spicy Steak Tartare** with quail egg 16.

## TWO

**Alsatian Country Soup** with Benton's ham and rock shrimp 16.

**Grilled Diver Scallops** with white asparagus, fava beans, hazelnuts and rhubarb emulsion 22.

**Slow-Poached Farm Egg** with Maine lobster, artichoke purée, salsify and sea urchin froth 22.

**Wild Striped Bass** with baby beets, fennel-saffron puree and pine nut pistou 24.

**Horseradish-Crusted Scottish Salmon** with cabbage and Riesling 18.

**Red Snapper** "en Matelote" 17.

**Atlantic Cod, Wild Mushroom and Leek "Brick"** with green papaya salad and chive sauce 23.

**Alsatian Buckwheat Spätzle** with Yellowfin tuna paillard crudo, roasted foie gras, pine nuts and black pepper gastrique 25.

**Maine Lobster Pappardelle au Poivre** with red pepper and mustard greens 29.

## THREE

**House Made Alsatian Country Sausage** with sauerkraut and whole-grain mustard sauce 18.

**Roasted Long Island Duck Breast** with peppercorn-crust ed apples and pistachio-truffle dipping sauce 19.

**Beer-Braised Pork Belly** with spring pea purée and ginger jus 18.

**Veal and Ricotta Ravioli** with morel mushrooms, smoked sweetbreads and porcini sauce 22.

**Roasted Poussin** with green asparagus, almond, caramelized endive and Rodenbach jus 23.

**Black Angus Beef Tenderloin** with Münster gratin, onion confit and cumin jus 35.

**Duck Confit à l'Orange** with cauliflower and fingerling potatoes 20.

**Lamb Chop and Breast Duet** with spring peas, eggplant, Pecorino Romano and saffron jus 31.

**Braised Tripe** with chickpeas and harissa aioli 16.

We invite you to tailor the menu to your appetite. Create your own experience by choosing one item from each page for a personalized tasting menu or mix and match items to share for the table. We suggest to start with page one, continue with page two, then three.