GRAND SYMPHONY

Between our garden crops, wild foraging and encounters,
our declaration of love to Riquewihr and Alsace.

Prelude*

Leaf by leaf & lettuce sap, smoke from the lake*

The unlikely harmony, broccoli-kiwi-oca*

Winter chequerboard, Ayote & Mantova*

Blue lobster between fire and shiver
Playing truant with my first
holiday memories in Brittany

Wild Ikejimé pike-perch, "Travesti" cabbage

Venison in red spices, garden & undergrowth*

or

Variation of héliantis roots & black truffle *extra 13 €*

Breath of cold, memory of the soil

I am a truffle for dessert*

Final sparks*

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185 € Anthology *(full menu)*

128 € First impressions

*dishes marked with * · daily except Saturday evening*

DECEMBER FOLLIES

Personalise your menu

Add or swap one or more dishes in your menu

Creel-caught langoustine
& Oscietra caviar

50 / 25

Veil of milk over warm foie gras
& Alba truffle

55 / 30

Variation of héliantis roots
& Alba truffle

55 / 30

MENU

THE GARDENS OF KOBELSBERG

An ode to the plant world,
which we tend with love every day.
Seasoned when needed
with fish from the lake and meat.

The fruit of a long journey shaped over the years:
our spontaneous reading of fleeting flavours,
a cuisine of instinct and of the moment,
capturing the wonders of my garden on the wing.

From fragile delicacy to earthy power,
I share with you today my personal
and poetic vision of the 350 plants
of our Kobelsberg gardens this month.

165 €

7 courses

FIRST STEP TOWARDS CHRISTMAS

Prelude

Pheasant & foie gras pâté en croûte

or

Beetroot flower on plankton & horseradish

Guinea fowl from Riedwasen Farm, cep & amandine

or

Variation of héliantis roots & truffle sauce

Christmas Eve beneath the walnut tree

Curiosities to finish

75 €

Served at lunch from 27 November to 30 December