

Le Jardin des Remparts

Noble products, gourmet preparations

Starters

Layer of smoked pollack, passion fruit and pink pepper marinade	24,00 €
House-smoked pike-perch, condiment in the colors of garden and rhubarb	20,00 €
Pan-fried duck foie gras, strawberries roasted with basil	30,00 €
Cocotte of soft-boiled egg and foie gras, mouillette	23,00 €

Fish

John Dory fillet, spicy matcha cream sauce Red fruits focaccia, beet in three ways	30,00 €
Red mullet confit in a potato crust, spinach, radish and pea mousseline with mint	28,00 €

Meat

Vegetable charcoal lamb fillet, variation of colorful asparagus, emulsion of garlic potatoes	39,00 €
Saddle of stuffed rabbit coated with herb breadcrumbs homemade smoked vegetables	31,00 €

All our meats are from U.E.

Cheese

Plate of fresh cheese matured (5 portions)
(A plate of cheese in a menu counts 3 portions)

16,00 €

Dessert

(15,00 €)

Optical illusion on apple

Declination around chocolate

Unstructured raspberry dessert

Cup of latte coffee: coffee foam, crunchy hazelnut, vanilla milk emulsion

**Our team is at your disposal to advise you
Bottled or glass wines in harmony with your meal
T.T.C price (Service and T.V.A included)**

Menu Herrmann 58,00 €

Amuse-Bouche

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House-smoked pike-perch, condiment in the colors of garden and rhubarb

Or

Marbled port foie gras (duck liver), rhubarb jam and salted butter caramel

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Red mullet confit in a potato crust,
spinach, radish and pea mousseline with mint

Or

Saddle of stuffed rabbit coated with herb breadcrumbs
homemade smoked vegetables

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Unstructured raspberry dessert

Or

Cup of latte coffee: coffee foam, crunchy hazelnut, vanilla milk emulsion

Or

Cheese plate

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Mignardises

Supplement for cheese
(A cheese plate in a menu account 3 portions)

11,00 €

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Menu Louise 76,00 €

Amuse-Bouche

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Layer of smoked pollack, passion fruit and pink pepper marinade

Or

Pan-fried duck foie gras, strawberries roasted with basil

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John Dory fillet, spicy matcha cream sauce, red fruits focaccia, beet in three ways

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Vegetable charcoal lamb fillet, variation of colorful asparagus,

emulsion of garlic potatoes

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Optical illusion on apple

Or

Declination around chocolate

Or

Cheese plate

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Mignardises

Supplement for cheese

(A cheese plate in a menu account 3 portions)

11,00 €

**Our team is at your disposal to advise you  
Bottled or glass wines in harmony with your meal  
T.T.C price (Service and T.V.A included)**