

# Le Jardin des Remparts

## Noble products, gourmet preparations

### Starters

Pressed Heimbach salmon trout and spinach, caper and olive fusette	20,00 €
Beef confit croustilles, Parmesan Zephyr and pea ice cream	19,00 €
Pan-fried duck foie gras, peach and basil	29,00 €
Arctic char gravlax with grapefruit and lime	22,00 €

### Fish

Pollack matelote style	29,00 €
Hibiscus Flavored Wild Lean coconut emulsion and brassica	33,00 €

### Meat

Beef tenderloin 160 g, beef marrow Carrot in a variety of textures, full-bodied coulis of cooking juices	40,00 €
Lamb rump steak 160 g flavored with tonka bean Small pot of the gardener (mouseline of peas, eggplant caviar, seasonal vegetables)	31,00 €

**All our meats are from U.E.**

## Cheese

Plate of fresh cheese matured (5 portions) 16,00 €  
(A plate of cheese in a menu counts 3 portions)

## Dessert

(15,00 €)

White peach, verbena, creamy lemon and vanilla ice cream

Bourbon vanilla panna cotta, strawberries and cottage cheese ice cream

Raspberry macaroon, tonka white chocolate whipped cream, vanilla ice cream

Vegetable garden dessert: candied tomatoes, mascarpone mousse and basil sorbet

**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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Pressed Heimbach salmon trout and spinach, caper and olive fusette

Or

Marbled port foie gras (duck liver), strawberries

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Pollack matelote style

Or

Lamb rump steak 160 g flavored with tonka bean  
Small pot of the gardener (mousseline of peas, eggplant caviar, seasonal vegetables)

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Vegetable garden dessert: candied tomatoes  
mascarpone mousse and basil sorbet

Or

White peach, verbena, creamy lemon and vanilla ice cream

Or

Cheese plate

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Mignardises

Supplement for cheese

11,00 €

(A cheese plate in a menu account 3 portions)

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## Menu Louise 76,00 €

Amuse-Bouche

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Arctic char gravlax with grapefruit and lime

Or

Pan-fried duck foie gras, peach and basil

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Hibiscus Flavored Wild Lean, coconut emulsion and brassica

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Beef tenderloin 160 g, beef marrow  
Carrot in a variety of textures, full-bodied coulis of cooking juices

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Bourbon vanilla panna cotta, strawberries and cottage cheese ice cream

Or

Raspberry macaroon, tonka white chocolate whipped cream, vanilla ice cream

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)**