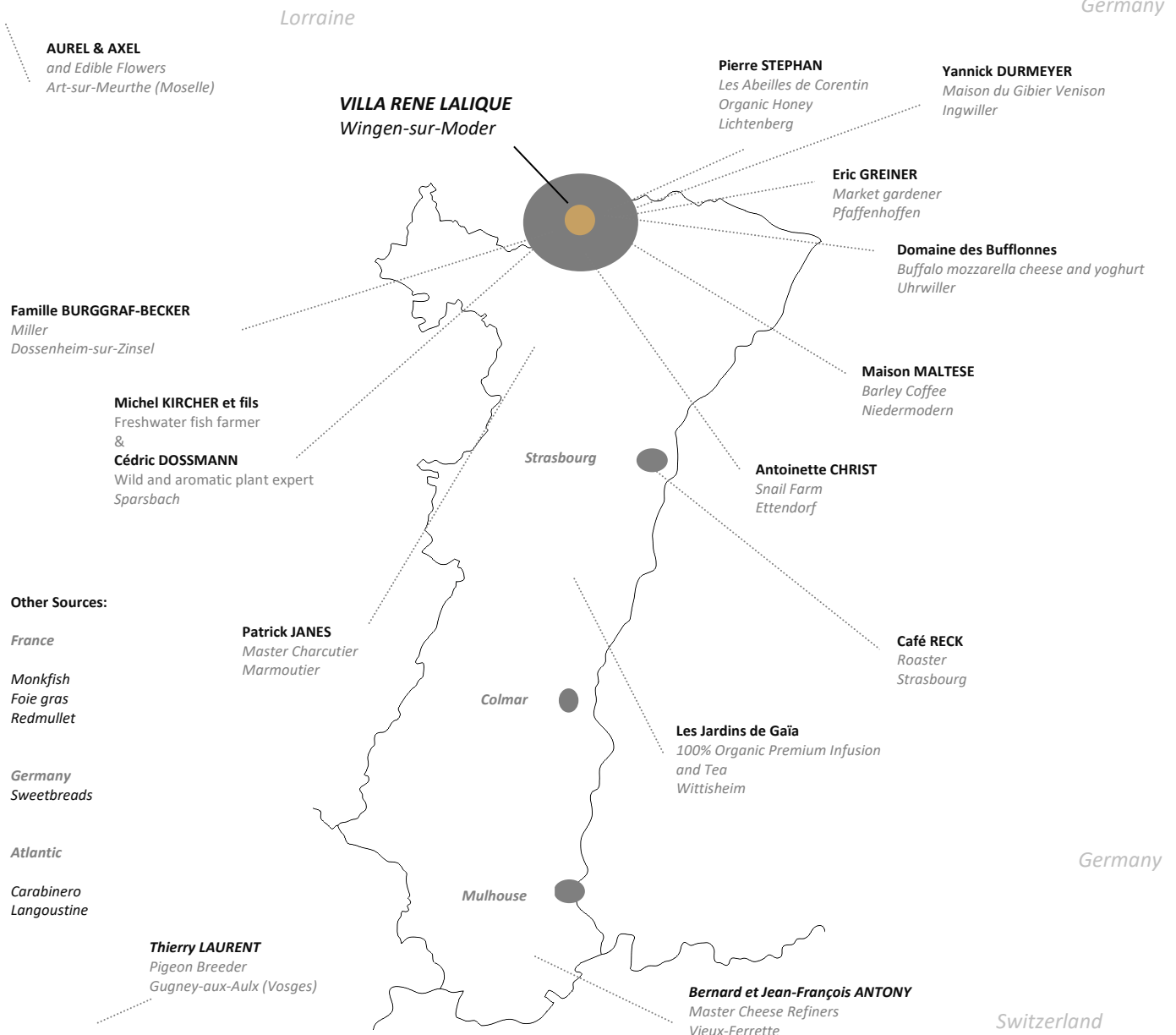


Villa René LALIQUE

Chef de Cuisine Paul STRADNER and Pastry Chef Jonathan BUNEL present the suppliers whose produce are sourced and foraged locally. Each one of them helps create the Villa René Lalique's culinary masterpieces:





VILLA RENÉ LALIQUÉ

2015 - 2025

AUTUMN WALK

AWAKENING OF THE TASTE BUDS

PERFECT EGG "SARAH BERNHARDT"

FRENCH GOOSE LIVER - GRAPE – CHESTNUT – SAUVIGNON

KOHLRABI - BLACK TRUFFLE – MIMOLETTE – SPINACH

INTERMEZZO

"LIÈVRE À LA ROYALE"

CLASSIC FRENCH HARE A LA ROYALE

PEAR - YOGURT – CARAMEL – GINGER

PETIT FOURS

Wingen-sur-Moder, Wednesday, November 13th, 2025



AS A COMPLEMENT TO YOUR TASTING:

CHEF'S CULINARY GAME

15€

POTATO & TRUFFLE CAPPUCCINO

25€

PLATE OF CHEESES BY MASTERS BERNARD AND JEAN-FRANÇOIS ANTONY

35€

To Share (for 2 people) 45€

SWEETNESS FROM THE SOMMELIERS

22€