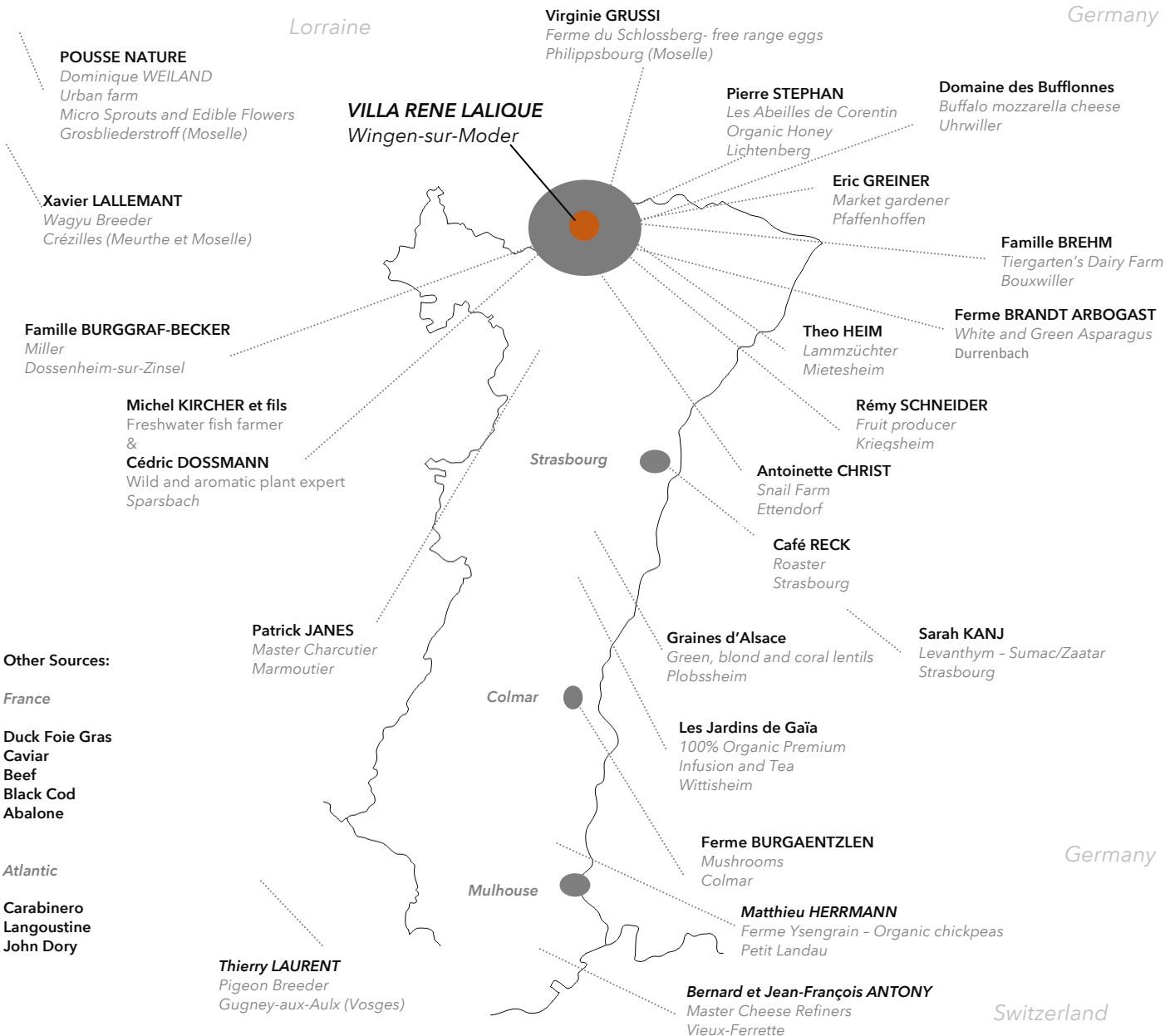


Chef de Cuisine Paul STRADNER and Pastry Chef Nicolas MULTON present the suppliers whose produce are sourced and foraged locally. Each one of them helps create the Villa René Lalique's culinary masterpieces:



TERROIR OF THE VILLA RENE LALIQUE

Available in a 100% vegetarian option

PERFECT EGG
MUSTARD - GHERKIN - CAPERS - SPINACH - TARRAGON

ALSATIAN CHICKPEAS SYMPHONY

LENTILS SALAD
KUMQUAT - SPRUCE

GREEN ASPARAGUS
GRAPEFRUIT - ELDERFLOWER

PEA MONOCHROME
YUZU - BUFFALO MOZZARELLA

OR

ROUGET BARBET
SAFFRON BROTH - RED BELL PEPPER - FENNEL (+ €13)

MOREL
WHITE ASPARAGUS - WATERCRESS - HEDGE WOUNDWORT

CARROT TART
VEGETARIAN GRAVY - POPPY SEEDS
OR
SADDLE OF LAMB IN STRUDEL PASTRY
ONIONS - SUMAC - ZAATAR - MILD GARLIC CREAM (+ €13)

STRAWBERRY - ABIES LAGRIMUS PINE

€ 190

*Please choose the same menu for all guests
or in parallel with the MENU RENE LALIQUE*

Net Prices. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.

Please note that each of the below courses
can either be added to your tasting menu or replace one of the dishes.

CAPPUCCINO POTATO - BLACK TRUFFEL

€ 25

CAVIAR & BEEF (30gr)

Caviar Vintage (Sturia) - Beef Tartare

€ 130

To replace a course € 65

RAW LANGOUSTINE AND CITRUS FRUITS FROM DOMAIN BACHES

Kumquat - Lime-Citron - Yuzu

€ 95

To replace a course € 40

JOHN DORY IN SALT CRUST (2 pers.)

Herb Risotto - Virgin Sauce

€ 210

To replace a course € 65

WAGYU BEEF ENTRECOTE FROM LORRAINE (2 pers. Carved at the table)

Reduced Meat Juice, Potatoes Anna, black Garlic

€ 350

To replace a course € 220

ALL THE MENU COURSES ARE AVAILABLE TO COMPLETE YOUR "A LA CARTE" CHOICE

€ 75/course OR €50/vegetarian course

CHEESE

Selection of Cheese by Masters Bernard & Jean-François Antony

€ 35

PERFECT EGG
MUSTARD - GHERKIN - CAPERS - SPINACH - TARRAGON
* * *

ALSATIAN CHICKPEAS SYMPHONY
* * *

PEA MONOCHROME
YUZU - BUFFALO MOZZARELLA
* * *

KARTOFFELNUDELN
SNAILS - PARSLEY - HORSERADISH
* * *

WARMED CARABINERO
BRAISED LETTUCE - MEXICAN LEMON - KABOSU
* * *

BLACK COD
LEEK - SMOKED POTATO PUREE - ANCHOVIES
* * *

DUCK FOIE GRAS
FRIED PAN DUCK FOIE GRAS - ORANGE
* * *

PIGEON BREAST
COLOURFUL CARROTS - KUMQUAT - CARAWAY SAUCE
* * *

STRAWBERRY - ABIES LAGRIMUS PINE

€ 260

PERFECT EGG
MUSTARD - GHERKIN - CAPERS - SPINACH - TARRAGON

ALSATIAN CHICKPEAS SYMPHONY

DUCK FOIE GRAS
BUTTON MUSHROOMS - LEMONCURD - BRIOCHE
OR
ARTIC CHAR FROM SPARSBACH
MARINATED RAW AND SMOKED - RHUBARB - GREEN APPLE - OIL OF CHIVES

INTERMEZZO

ABALONE
GREEN ASPARAGUS - SHELLFISH - WILD GARLIC
OR
ROUGET BARBET
SAFFRON BROTH - RED BELL PEPPER - FENNEL

CAPPUCCINO POTATO - BLACK TRUFFEL

JERSIAIS BEEF MIRABEAU
OLIVE - ANCHOVY - SHALLOT
OR
SADDLE OF LAMB IN STRUDEL PASTRY
ONIONS - SUMAC - ZAATAR - MILD GARLIC CREAM

ORANGES
FROMAGE BLANC - ORANGE BLOSSOM - ABSINTHE
OR
CHOCOLATE
FROM COCOA BEAN TO MILLOT CHOCOLATE 74%

PERFECT EGG
MUSTARD - GHERKIN - CAPERS - SPINACH - TARRAGON
* * *

ALSATIAN CHICKPEAS SYMPHONY
* * *

DUCK FOIE GRAS
BUTTON MUSHROOMS - LEMONCURD - BRIOCHE
OR
ARTIC CHAR FROM SPARSBACH
MARINATED RAW AND SMOKED - RHUBARB - GREEN APPLE - OIL OF CHIVES
* * *

CAPPUCCINO POTATO - BLACK TRUFFEL
* * *

ABALONE
GREEN ASPARAGUS - SHELLFISH - WILD GARLIC
OR
ROUGET BARBET
SAFFRON BROTH - RED BELL PEPPER - FENNEL
OR
JERSIAIS BEEF MIRABEAU
OLIVE - ANCHOVY - SHALLOT
OR
SADDLE OF LAMB IN STRUDEL PASTRY
ONIONS - SUMAC - ZAATAR - MILD GARLIC CREAM
* * *

ORANGES
FROMAGE BLANC - ORANGE BLOSSOM - ABSINTHE
OR
CHOCOLATE
FROM COCOA BEAN TO MILLOT CHOCOLATE 74%

€ 160

CHEESE

Selection of Cheese by Masters Bernard & Jean-François Antony

€35

DESSERT CORNER
by Nicolas MULTON

Please note that each of the below courses can either be added to your tasting menu or replace one of the dishes.

ORANGES

FROMAGE BLANC - ORANGE BLOSSOM - ABSINTHE

€ 35

To replace a course € 15

CHOCOLATE

FROM COCOA BEAN TO MILLOT CHOCOLATE 74%

€ 38

To replace a course € 18

STRAWBERRY

STRAWBERRY - ABIES LAGRIMUS PINE

€ 35

To replace a course € 15

RHUM DICTADOR XO

BABA - RHUM - WHIPPED CREAM

€ 38

To replace a course € 18

MEXICAN VANILLA " QUINTSE "

MILLEFEUILLE - VANILLA - CARAMEL

€ 38

To replace a course € 18