

M E N U F E I X

Sea bass | Turnip greens | Horseradish

Atlantic This wild caught sea bass is served with creamy turnip greens and salat. The starter is rounded off with horseradish pearls.

Blue shrimp | Hand-rolled Couscous | Amchoor

South Sea These shrimps come from a blue lagoon. Amchoor has been known in Indian cuisine for 6000 years. Green mangoes are dried and ground. We combine it with hand rolled cous cous.

Eel | Sauerkraut | Teriyaki

Lake Constance For this dish, we have opted for the Bodensee eel and glazed with mild Teriyaki sauce. The potatoes are slightly smoky, combined with Sauerkraut ice cream and sauce.

Spring chicken | Black salsify | Vadouvan

Elsass Poussin is a tender poultry, which we combine with a Vadouvan sauce. This fine spice mixture goes perfectly with the chick. Salsify bring texture and creaminess.

Lamb | Chickpeas | Oysters

Swabian Alb Tastier back and shoulder of lamb with refined chickpeas. Accompanied this dish with different variants of the oyster which harmonizes very well.

Pear | Goose liver | Fermented pepper

Remstal A dessert with goose liver, why not. It is definitely something special for our guests, who like to taste something a bit out of ordinary. Pear fits perfectly and is a classic composition. The fermented pepper brings a light spice to the dessert.

Chocolate | Macadamia nut | Sea buckthorn berries

Children bar Femmes de Virunga Chocolate combined with macadamia nut and sea buckthorn berries also called barberries. Here you are welcome to use your fingers for eating.

Menu FEIX in 7 courses 169 €
Wine accompaniment with 7 glasses of wine 110 €

Menü Feix in 5 courses 133 € without eel and pear

SHORT VOYAGE

Norway lobster | Aubergine | Kaffir limes vinegar

New Zealand We had cooked an aubergine ragout that tasted so good that we created a dish out of it. The idea with roasted Norway lobster just occurred to us, refined with a kaffir lime vinegar.

Pigeon | Savoy cabbage | Harissa

Bresse This region stands for best poultry. Breast and leg surrounded by jus braised cabbage and harissa with a slight sharpness.

Mandarin | Marigold | Cinnamon

Heaven of pleasure It was the Tagetes who inspired us to create a dessert with it. In the end, we liked this version with the fruity sweet and slightly sour mandarin best, refined with cinnamon blossoms.

or

Cheese from Affineur Tourette

Strasbourg Maître Affineur Tourette has been known for generations for the best cheeses. They enjoy a small selection of hard cheeses and firm cheeses with trimmings.

Short voyage 97 €
Wine accompaniment with 3 glasses of wine 46 €

Surprise menu 99 €
we surprise you with a 4-course menu
including water and coffee
only bookable Tuesday to Thursday.

We keep an allergy menu on the side.

