

L'ARCHIPEL

restaurant & sky lounge

Starters

Soupe of the day 9.5€

A recipe that changes with the seasons

Winter Miso Caesar Salad 12€

Romaine lettuce, walnuts and crispy kale, Parmesan, brown butter croutons, homemade Caesar dressing, Ajitsuke Tamago (soy-marinated egg)

Add Label Rouge chicken or prawns 4€

Crispy Fried Egg 13€

Crispy fried egg, vanilla parsnip purée, shiitake mushrooms, candied chestnuts, crispy kale, reduced poultry jus

Frog Leg with Garlic & Parsley 14€

Butter, garlic and parsley, lemon, confit and fried artichoke

Homemade Semi-Cooked Duck Foie Gras Terrine 21€

Mango and pineapple chutney, toasted brioche, fleur de sel

Vegetarian

Soup of the day 14€

A recipe that changes with the seasons

Confit Leek Bruschetta, Citrus Ricotta & Poached Egg 16€

Leek fondue with miso butter, grilled leeks, hazelnut oil, Timut pepper, lemon zest, country bread

Gnocchis 19€

Butternut squash and chestnut confit, crispy kale, Parmesan, hazelnut and sage pesto

Fish

Winter Miso Caesar Salad & Tempura Prawns 23€

Romaine lettuce, walnuts and crispy kale, Parmesan, brown butter croutons, homemade Caesar dressing, Ajitsuke Tamago (soy-marinated egg)

Salmon Fillet, Asian-Style Chimichurri Sauce 24€

Tamari, fresh herbs, lime, ginger sweet potato, pak choi with sesame oil and soya

Meat

Frog Legs with Garlic & Parsley 21€

Butter, garlic and parsley, lemon, confit and fried artichoke

Winter Miso Caesar Salad & Label Rouge Chicken Supreme 23€

Romaine lettuce, walnuts and crispy kale, Parmesan, brown butter croutons, homemade Caesar dressing, Ajitsuke Tamago (soy-marinated egg)

Archipel Burger 24€

Confit pork belly, Munster cheese from the Master Cheesemonger Tourrette, kimchi-style sauerkraut, crispy fried onions, beer and mustard sauce

Veal Liver, Balsamic Sauce 26€

Smoked potato purée, green beans with garlic and parsley

Sirloin Steak, Alsatian Black Garlic Sauce 27€

Smoked potato purée, green beans with garlic and parsley

Sides

- Classic Fries or Parmesan Fries 4.5€
- Green Salad 3.5€
- Smoked Potato Purée 4.5€
- Truffle Fries 6.5€
- Green Beans 5.5€
- Sautéed Mushrooms 6.5€

Desserts

Cheese Board <i>A selection by Master Cheesemonger Tourrette in Strasbourg</i>	16€
Citrus Cheesecake <i>Lemon cheesecake, lime gel, citrus compote, lemon gel, sweet dough, citrus fruits with honey</i>	11€
Mirabelle Plum & Elderflower <i>Mirabelle plum mousse dessert, mirabelle plum compote, elderflower sponge, sweet dough, mirabelle plum jelly, elderflower jelly</i>	12€
Vanilla Dulce de Leche Tartlet <i>Dulce de leche, pastry cream, sponge cake, diplomat cream</i>	13€
Chocolate Choux Pastry, hazelnut & Caramel <i>Cocoa Choux Pastry, Whipped Gianduja Ganache, Chocolate Ice cream, Chocolate-Hazelnut Crunch, dark chocolate cream, Caramel sauce</i>	14€

Kids Menu

18€

Smoked Salmon

Or

Soup of the day

—

Chicken Supreme, Mushroom Sauce

Or

Salmon Fillet, Lemon

Served with sweet potato confit, green beans or French Fries

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Fresh Fruit Salad

Or

2 Scoops of Ice cream

(Drinks not included)

Excessive alcohol consumption is harmful to your health. Please drink responsibly.

A full list of allergens is available at reception.

All our prices are in euros and include taxes and service.

Please note that cheques are not accepted.