


# THIERRY SCHWARTZ - TABLE NATURELLE

Obernai



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@ Contact

 [thierry-schwartz.fr/](http://thierry-schwartz.fr/) <https://www.facebook.com/Thier...>  
<https://www.instagram.com/chef...>

**35 rue de Sélestat  
67210 Obernai**

## + Description

Pushing open the door of Thierry Schwartz - Table Naturelle is an invitation to a different experience. In this restaurant, the credo is natural, chemical-free cuisine. Thierry Schwartz is an Officier du Mérite agricole (Agricultural Merit Officer) and cooks with 95% short-distance produce from less than 50 kilometers away, most of it biodynamic. Discover a wine cellar with over 1700 references of living wines and a collection of Chartreuses. The Michelin Guide praises "a cuisine of great finesse". Chef Thierry Schwartz's cuisine is energetic, convivial and close to nature. A magnificent experience.

One red and one green star in the Michelin Guide

### Catering Label

restaurant de qualité par le collège culinaire français

## + Price lists

Price list unavailable