



Les Violettes****
HÔTEL ET SPA

The restaurant "Le Jardin des Violettes" offers a delicious cuisine that combines Alsatian tradition and modernity

The head chef and his team use their expertise and creativity to create delicious dishes. Regional cuisine and traditional dishes will delight your taste buds



Watch out !
Michael Possner
Chef

Wine and Beverage Pairing

At discretion during the meal: 36,00 € per person

Appetizers:

Crémant d'Alsace Brut (Cave du Vieil Armand, Wuenheim)

Crémant d'Alsace à la liqueur de Violette

Muscat d'Alsace

Ricard / Pastis

Martini (Blanc / Rouge / Campari)

Porto

Planteur

Bière (Picon / Amer / Cynar)

Mojito

Cocktail sans alcool

Apérol Spritz

Cocktail Saint-Germain

White and Rosé wines

Riesling, Jean-Luc Freudenreich, Eguisheim

Pinot Gris Tradition, Materne Haegelin, Orschwihr

Camas Chardonnay, Anne de Joyeuse, Languedoc

Clarendelle Rosé, Inspiré par Haut-Brion, Bordeaux

Red wines

Pinot Noir d'Alsace, Terres Chaudes Bio, Edmond Schueller, Husseren-les-Châteaux

Clarendelle Rouge, Inspiré par Haut-Brion, Bordeaux

Côtes du Rhône, Famille Perrin, Orange

Saumur Champigny, Domaine de la Perruche, Loire

Water, juice and hot beverages

Still & sparkling water

Fruit juice & soda

Hot chocolate

Tea & Herbal teas

Coffee / espresso / decaffeinated

Restaurant Menu

3 course menu for 45,00 € : starter - main - cheese or dessert
4 course menu for 55,00 €: starter - fish - meat - cheese or dessert

Entrées Starters

3,4,5,7,8,10

Vitello Tonnato with Caprons,

Bouquet of rocket and Parmesan shavings□

1,3,5,7,8,11,12

Duck foie gras, Caribbean jelly,

Pineapple chutney with home-made brioche

6,50€ Extra

1,4,5,7,8,11

Salmon gravlax with dill,

Cream of horseradish from Alsace, vegetable pickles

Alsatian starters



1,5,7,8,11,12

Sauerkraut and Black Forest ham crisp,

Green salad with old-fashioned vinaigrette

5,7,8,11,12

Traditional snails with homemade butter

X6 in menu

X12 à la carte

3,5,7,8,11,12

Cervelat and Emmenthal salad,

Fresh rocket and old-fashioned vinaigrette

Fish

4,7,8,11,12

Back of Roti Skrei

Red bean puree like a Chili, sautéed vegetables and popcorn

1,2,3,5,7

Snacked scallops

5€ Extra

Chickpea hummus with sesame, broccoli and coriander chlorophyll

Meats

1,5,7,8,12

Iberian solomillo rolled with chorizo,

Saffron rice and fresh peas, brown juice

1,3,5,7,8,12

Angus beef tenderloin, Kerala green peppercorn sauce,

12€ Extra

Grenailles flavored with herbs, fresh beans

Vegetarian Dish

1,7,8,11,12

Saffron risotto with green vegetables

Grana Padano shavings

Alsatian dishes



5,10

The traditional Alsatian sauerkraut from Les Violettes

1,3,5,7,12

The Queen of Violet bites, spaetzlé

Cheese

Plate of cheeses from here and elsewhere

7,8
Fromagerie Bouton d'or, Mulhouse

Desserts

Lemon-meringue tartlet

1,3,7,8
Shortbread biscuit, raspberry sorbet

The Choco-Hazelnut Cream,

1,3,5,8
Milk chocolate mousse, caramelized hazelnut ice cream

Alsatian desserts



The Black Forest at Kirsch,

1,3,7,8,12
Morello cherry sorbet

Kougelhopf glazed with Marc de Gewurztraminer

1,3,7,8,12

Starter: 17.00€ / Main course: 25.00€ / Cheese or dessert platter: 11.00€

Our meats come from the European Union.
All our dishes are homemade from raw products

Net price including service

Children 's menu

2-course menu of your choice at 17.00€ : main course - dessert

Courses

5,7,9,12

Chicken fillet with cream

Fresh fries or seasonal vegetables

4,5,6,8,9,11

Grilled fish a la plancha

Fresh fries or seasonal vegetables

1,3,5,7,12

The bite to the queen

And its spaetzles

Dessert

1,3,7

Cup of ice cream and sorbet

(2 scoops, flavor of your choice depending on availability)

Allergens

- 1 / **Cereals** : Products containing Gluten: Wheat, rye, barley, oats, spelled, wheat or their hybridized strains, cereal-based products containing gluten
- 2 / **Crustaceans** : Products made from crustaceans
- 3 / **Eggs** : Egg products
- 4 / **Fishes** : Fish products
- 5 / **Peanuts** : Produced from peanuts
- 6 / **Soy** : Soy products
- 7 / **Milk** : Milk products, including lactose
- 8 / **Nuts** : Almonds, hazelnuts, pistachios, cashews, pecans, Brazil nuts, macadamia nuts, queensland nuts and products made from these fruits
- 9 / **Celery** : Celery products
- 10 / **Mustard** : Mustard products
- 11 / **Sesame seed** : Sesame seed products
- 12 / **Sulphites** : Sulphite-based products
- 13 / **Lupine** : Lupine-based products
- 14 / **Molluscs** : Products made from molluscs

Amis des Violettes

The Violettes team is pleased to welcome you during its evenings
« Amis des Violettes » :

From 7:00 p.m. at our Lounge Bar for an aperitif at discretion. After these first refreshments, we will receive you in our restaurant to enjoy the rest of the meal :

Buffet of cold starters
Hot buffet or hot dish served at the table
Buffet of cheeses & desserts

Drinks are included from starter to dessert :
wines, water and coffee or tea.

The evenings end around midnight at the restaurant level but continue for those who wish at the level of our Lounge Bar, drinks à la carte (on extra)

Large tables are set for all of our guests.
All our evenings are animated with musical atmosphere

At the rate of 85.00€ per person

2023 Program

Thursday, February 2, 2023: Venice Carnival

Colourful, Italian-style buffet and atmosphere

Thursday, March 2, 2023: Flavor of Asia

Hot and cold buffet, Asian specialties

Thursday, April 13, 2023: April Fool's Day!

Shellfish, seafood and crustaceans

Thursday, May 4, 2023: Asparagus Festival

Our asparagus in all their forms

Thursday, June 1, 2023: Latin evening

Buffet of Spanish tapas, paella, etc...

Thursday, July 6, 2023: Garden Party / Southwest Evening *

Cold buffet, barbecue grills, etc...

Thursday August 3 and Friday August 4, 2023: White evening *

All in white in the Jardin des Violettes!

Fish and pieces of meat around the brazier

Thursday, September 7, 2023: Oriental Evening

Arabian Nights specialties, couscous, tajine, etc.

Thursday, October 5, 2023: Italian Evening

Italy in music and on the plate

Thursday, November 2, 2023: Witches' Ball

Dish and buffet around mushrooms

Thursday, December 7, 2023: Christmas spirit

Gourmet buffet, game in the spotlight, Yule logs...

* depending on weather

Menu du Samedi soir



Menu 4 plats au choix à 75,00 € : entrée - poisson - viande - dessert

Entrées

1,3,5,7,8,11,12 **Foie gras de canard, gelée Caraïbes,**
Bouquet de roquette et copeaux de Parmesan

1,4,5,7,8,11 **Gravlax de Saumon à l'aneth,**
Crème de raifort d'Alsace, pickles de légumes

Poisson et Végétarien

1,7,8,11,12 **Risotto safrané aux légumes verts**
Copeaux de grana Padano

1,2,3,5,7 **Noix de Saint-Jacques snackées,**
Houmous de pois chiche au sésame, brocolis et chlorophylle de coriandre

Viandes

5,8,12 **Picanha de veau cuit en basse température**
Grenailles parfumée aux aromates, haricots frais

5,10 **La traditionnelle choucroute Alsacienne des Violettes**



Fromages

7,8 **Assiette de fromages d'ici et d'ailleurs**
Fromagerie Bouton d'or, Mulhouse

Desserts

1,3,7,8 **Tartelette Citron-meringuée**
Biscuit sablé, sorbet framboise

1,3,7,8,12 **La forêt Noire aux griottines,**
Sorbet griotte



Entrée : 23,50 € / Plat : 35,00 € / Assiette de Fromage ou Dessert: 11,00 €

Nos viandes sont issues de l'union européenne.
Tous nos plats sont faits maison à partir de produits bruts

Prix net service compris