



The "Le jardin des Violettes" restaurant offers tasty cuisine combining Alsatian tradition and modernity.

The head chef and his brigade use their know-how and creativity to create gourmet dishes. World cuisine and local dishes will seduce your taste buds.



A gueter !

**Michaël Possner
Chef de cuisine**

Wine and Beverage Pairing

Available throughout the meal: €36.00 per person

Aperitifs

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

Planter's Punch

Beer (Picon / Bitter / Cynar)

Mojito

Non-alcoholic cocktail

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

Chinon, Domaine de la Perruche, Loire

Coteaux Bourguignon, Charles et fille

Water, Juices, and Hot Beverages

Still & Sparkling Water

Fruit Juices & Sodas

Hot Chocolate

Tea / Herbal Teas / Coffee / Espresso / Decaffeinated

Restaurant menu

(Saturday evening excluding)

3-course menu at €49.00: starter - main course - cheese or dessert

4-course menu at €65.00: starter - fish - meat - cheese or dessert

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

Starters

Butternut Velvet Soup,

Mushroom foam, chestnut shards

Duck foie gras with crushed hazelnuts,

Madeira jelly, pear compote, and homemade bread

Fine slices of marinated Bömlo salmon,

On Polar bread, with dill sour cream

Supp de 6,50 €

Alsatian starters

Traditional escargots in homemade butter

Salad with cervelas and Emmental cheese,

Fresh rocket and old-fashioned vinaigrette




X6 in menu

X12 à la carte

Fish

- 1,2,7 **Marinated prawn tails,**
Venetian rice with coconut milk, exotic mango sauce
- 4,6,9 **Snapped red mullet fillets,**
Thai mushroom broth
- 2,5,7,12 **Grilled scallops** Supp de 6,50 €
Mushroom risotto, winter leeks

Meats

- 1,3,7,12 **Deer stew with lingonberries,**
Braised red cabbage, served with spaetzle
- 1,5,12 **Angus beef fillet** Supp de 12 €
Mushroom croquettes, Pinot Noir sauce
- 7,9,12 **Pork cheeks in beer,**
Mashed potatoes, seasonal vegetables
- 12 **The traditional Violettes' Alsatian sauerkraut** 

Vegetarian dishes

- 7 **Butternut Velvet Soup,**
Mushroom foam, chestnut shards
- 5,7,12, **Mushroom risotto, Parmesan shavings**

Cheese

- 7,8 **Cheese platter from here and beyond,**
Bouton d'Or Fromagerie, Mulhouse

Desserts

- 1,3,7 **Vanilla and salted butter caramel dessert**
- 1,3,7 **Chocolate streusel,**
Served with raspberry sorbet
- 1,3,7,8 **Creamy chestnut dessert,**
Hazelnut biscuit and honey clementine
- 1,3,7 **Gingerbread crème brûlée,**
Madagascar vanilla ice cream

Our meats come from the European Union,
All our dishes are homemade from raw ingredients
Net price including service

Children 's menu

2-courses menu at €17.00: main course - dessert

Main Course

5,7,12 **Chicken fillet with mushroom sauce,**
Fresh fries or spaetzle

OR

4,5,7 **Grilled red mullet fillet,**
Fresh fries or spaetzle

Dessert

1,7 **Ice cream and sorbet cup**
(2 scoops, flavor subject to availability)

Allergens

- 1/ Cereals: Products containing gluten: wheat, rye, barley, oats, spelt, wheat or their hybridised strains, cereal products containing gluten.
- 2/ Crustaceans: Crustacean products
- 3/ Eggs: Eggs products
- 4/ Fish products: Fish products
- 5/ Peanuts: Peanut products
- 6/ Soya: Soya-based products
- 7/ Milk: Milk-based products including lactose
- 8/ Nuts: Almonds, hazelnuts, pistachios, cashew nuts, pecans, Brazil nuts, macadamia nuts, Queensland nuts and products made from these nuts.
- 9/ Celery: Celery products
- 10/ Mustard: Mustard-based products
- 11/ Sesame seeds: Sesame seed products
- 12/ Sulfites: Sulfite-based products
- 13/ Lupin: Lupin-based products
- 14: Shellfish: Shellfish products

Friends of Les Violettes

The Violettes team is delighted to welcome you to its evening events.
« Amis des Violettes » :

Starting at 7:00 pm in our Lounge Bar for an aperitif at your discretion. After these initial refreshments, we'll welcome you in our restaurant to enjoy the rest of the meal:

Cold appetizer buffet
Hot buffet or hot dish served at the table
Cheese and dessert buffet

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

Evenings end around midnight in the restaurant, but continue for those who wish in our Lounge Bar, with à la carte drinks (extra charge).

Large tables are set for all our guests.
All our evening events feature live music

At €85.00 per person

Programme 2023

Thursday, February 2, 2023: Venice Carnival

Colorful buffet, Italian-style dishes and ambiance

Thursday, March 2, 2023: Taste 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 its forms

Thursday, June 1, 2023: Latin evening

Spanish tapas buffet, paella, etc...

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

Cold buffet, barbecue, etc...

Thursday, August 3 and Friday, August 4, 2023: Soirée blanche* (white evening)

All in white in the Jardin des Violettes !

Fish and meat around the brazier

Thursday 7 September 2023 : Oriental Evening

Specialities from the Thousand and One Nights, coucous, tajine

Thursday 5 October 2023 : Italian Evening

Italy in music and food

Thursday 2 November 2023 : Witches' Ball

Mushroom dish and buffet

Thursday 7 December 2023 : The Christmas spirit

Gourmet buffet, featuring game and Yule logs

* weather permitting