



Les Violettes****
HÔTEL ET SPA

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.



Michaël Possner
Chef de cuisine

Restaurant menu

(Excluding Saturday evenings)

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

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

OR

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

Starters

1,7,8,10,11 **Fresh goat cheese cubes, Parmesan crumble**
Serrano ham and rocket salad

1,3,5,7,8,11,12 **Duck foie gras nougat,** Extra cost: 6,50€
Apricot gel and homemade brioche

1,4,5,7,8,9,10,11 **Gourmet salad with salmon slices,**
Mozzarella balls, and crunchy vegetables

Alsatian starters



7,12,14 **Traditional snails with homemade butter**

X6 in menu

X12 à la carte/extra 7€

3,5,7,8,11 **Cervelas and Emmental cheese salad,**
Fresh rocket and old-fashioned vinaigrette

Fish

- 2,5,7,8,12 **Marinated prawn tails,**
Arborio risotto with beans and zucchini, fresh herb pesto
- 4,5,7,11 **Roasted Skrei cod fillet,**
Red lentil hummus, carrots, and cummin
- 1,3,4,7,12 **Grilled zander on the plancha,**
Sauerkraut spring roll, white wine sauce

Meat

- 1,6,7,8,9,10,12 **Shredded confit lamb shoulder,**
Potato mousseline and its rich jus
- 5,7,9,12 **French beef fillet,** Extra cost:12 €
Polenta with confit tomatoes and crushed tomatoes
- 1,3,5,7,9,10,12 **Rossini-style Burger,**
Served with fresh fries and spiced mayonnaise
- 10,12 **The traditional Alsatian sauerkraut of the Violettes**

Vegetarian dishes

- 5,7,8,12 **Arborio risotto with beans and zucchini,**
Fresh herb pesto
- 5,7,11,12 **Red lentil hummus, cumin, and carrots**
Sauerkraut spring roll

Cheese

7,8 **Plate of local and international cheeses**
Bouton d'or cheese, Mulhouse

Desserts

1,3,7,8,12 **Rum and citrus baba**

1,3,7,8 **Exotic coco,**
Coconut mousse, exotic fruit heart, shortbread biscuit

1,3,7,8 **Choco-Praliné Chocolate biscuit and ganache,**
Praline cream

1,3,7,8 **Ginger crème brûlée, lime sorbet**

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 Courses

1,3,5,7,10,11 **Cheeseburger, fresh fries**

4,5,7,12 **Grilled Skrei cod,**
Fresh fries or zucchini risotto

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: Sulfitite-based products

13/ Lupin: Lupin-based products

14 / Shellfish: Shellfish products

Origin of meat

Beef : France

Lamb : France

Pork : France

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 €89.00 per person

Programme 2024

Thursday, March 7, 2024: Taste of Asia

Hot and cold buffet, Asian specialties

Thursday, April 14, 2024: April Fool's Day!

Shellfish, seafood and crustaceans

Thursday, May 2, 2024: Asparagus Festival

Our asparagus in all its forms

Thursday, June 6, 2024: Latin evening

Spanish tapas buffet, paella, etc...

Thursday, July 4, 2024: Garden Party / Southwest Evening*

Cold buffet, barbecue, etc...

Thursday, August 1 and Friday August 2, 2024: White evening*

All in white in the Jardin des Violettes!

Thursday 5 September 2024 : Oriental Evening

Specialities from the Thousand and One Nights, couscous, tajine

Thursday 3 October 2024 : Italian Evening

Italy in music and food

Thursday 7 November 2024 : Witches'Ball

Mushroom dish and buffet

Thursday 5 December 2024 : The Christmas spirit

Gourmet buffet, Yule log



* weather permitting