

## 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

# Wine and beverage 

At your discretion during the meal: €36.00 per person

## Aperitifs

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Crémant d'Alsace Brut (Cave du Vieil Armand, Wuenheim)
Crémant d'Alsace with violet liqueur
Muscat d'Alsace (Léon Baur)
Ricard / Pastis
Martini (White / Red / Campari)
Porto
Planteur
Beer
Mojito
Non-alcoholic cocktail
Aperol Spritz
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## White and Rosé Wines

Muscat - Léon Baur - Eguisheim
Riesling - Jean-Luc Freudenreich - Eguisheim
Pinot Gris Tradition - Materne Haegelin - Orschwihr
Gewurztramminer - Cave Vieil Armand - Wuenheim
Camas Chardonnay - Anne de Joyeuse - Languedoc
Clarendelle Rosé - Inspired by Haut-Brion - Bordeaux
L'arlequin - Château la Comédie - Bordeaux
Waters, juices and hot drinks
Still \& sparkling water
Fruit juices \& soft drinks
Hot chocolate
Teas and infusions
Coffee / espresso / decaffeinated

# 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

1,3,5,7,8,1,1 Duck foie gras nougat,
Extra cost: 6,50€
2 Apricot gel and homemade brioche
1,4,5,7,8,9, Gourmet salad with salmon slices,
10,11 Mozzarella balls, and crunchy vegetables

## Alsatian starters

7,12,14 Traditional snails with homemade butter
X6 in menu XI2 à la carte/extra $7 €$

Cervelas and Emmental cheese salad,
Fresh rocket and old-fashioned vinaigrette

## Fish

## Marinated prawn tails,

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

## Meat

1,6,7,8,9,10, Shredded confit lamb shoulder,
12 Potato mousseline and its rich jus
French beef fillet,
Polenta with confit tomatoes and crushed tomatoes

## 1,3,5,7,9,10, Rossini-style Burger,

12 Served with fresh fries and spiced mayonnaise
The traditional Alsatian sauerkraut of the Violettes

## Vegetarian dishes

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

## Cheese

## Plate of local and international cheeses

Bouton d'or cheese, Mulhouse

## Desserts

, ,3,7,8,12 Rum and citrus baba Exotic coco,<br>Coconut mousse, exotic fruit heart, shortbread biscuit<br>Choco-Praliné Chocolate biscuit and ganache,<br>Praline cream<br>\section*{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

## Grilled Skrei cod,

4,5,7,12
Fresh fries or zucchini risotto

## Dessert

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: Custacean 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, hazeInuts, 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 $\boldsymbol{€} 89.00$ per person

## Programme 2024

Thursday, March 7, 2024: Taste of Asia
Hot and cold buffet, Asian specialties
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Thursday, April 14, 2024: April Fool's Day!
Shellfish, seafood and crustaceans
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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...
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Thursday, August 1 and 8, 2024
Friday, August 2 and 9, 2024
White evening*
All in white in the Jardin des Violettes!

Thursday 5 September 2024 : Oriental Evening
Specialities from the Thousand and One Nights, coucous, tajine

## Thursday 3 October 2024 : Italian Evening

Italy in music and food
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Thursday 7 November 2024 : Witches'Ball
Mushroom dish and buffet
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Thursday 5 December 2024 : The Christmas spirit
Gourmet buffet, Yule log

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