

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**

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

## 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**

- Fresh goat cheese cubes, Parmesan crumble1,7,8,10,11Serrano ham and rocket salad
- 1,3,5,7,8,11,1 **Duck foie gras nougat,** 
  - 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

3,5,7,8,11 **Cervelas and Emmental cheese salad,** Fresh rocket and old-fashioned vinaigrette Extra cost: 6,50€



X6 in menu X12 à la carte/extra 7€

# Fish

2,5,7,8,12Marinated prawn tails,<br/>Arborio risotto with beans and zucchini, fresh herb pesto4,5,7,11Roasted Skrei cod fillet,<br/>Red lentil hummus, carrots, and cummin1,3,4,7,12Grilled zander on the plancha,<br/>Sauerkraut spring roll, white wine sauce

# Meat

Extra cost:12 €

- 16,7,8,9,10Shredded confit lamb shoulder,12Potato mousseline and its rich jus5,7,9,12French beef fillet,<br/>Polenta with confit tomatoes and crushed tomatoes13,5,7,9,10Rossini-style Burger,<br/>Served with fresh fries and spiced mayonnaise
  - 10,12 The traditional Alsatian sauerkraut of the Violettes

# **Vegetarian dishes**

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

### Cheese

Plate of local and international cheeses

Bouton d'or cheese, Mulhouse

# Desserts

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

Exotic coco,

1,3,7,8

Coconut mousse, exotic fruit heart, shortbread biscuit

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

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

**Grill** 4,5,7,12

Grilled Skrei cod,

Fresh fries or zucchini risotto

# Dessert

1,7

lce 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, 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 €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

#### Thursday, May 2, 2024: Asparagus Festival

Our asparagus in all its forms

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#### Thursday, June 6, 2024: Latin evening

Spanish tapas buffet, paella, etc...

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

Cold buffet, barbecue, etc...



BBQ

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

Thursday 5 December 2024 : The Christmas spirit

Gourmet buffet, Yule log