

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,
Arborio risotto with beans and zucchini, fresh herb pesto4,5,7,11Roasted Skrei cod fillet,
Red lentil hummus, carrots, and cummin1,3,4,7,12Grilled zander on the plancha,
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,
Polenta with confit tomatoes and crushed tomatoes13,5,7,9,10Rossini-style Burger,
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

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...



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

Thursday 7 November 2024 : Witches'Ball

Mushroom dish and buffet

Thursday 5 December 2024 : The Christmas spirit

Gourmet buffet, Yule log