



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

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

Gewurztraminer - Cave Vieil Armand - Wuenheim

Camas Chardonnay - Anne de Joyeuse - Languedoc

Clarendelle Rosé - Inspired by Haut-Brion - Bordeaux

Pinot Noir Rosé - Cave de Turckheim

## 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

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

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

## Starters

- 1,3,6,7,8,9,11 **Burrata di Buffala, fresh arugula,**  
Parma ham, basilica toast
- 1,3,7,8,11,12 **Duck foie gras,** Extra cost: 6,50€  
Rhubarb compote and strawberry gel, homemade sesame brioche
- 1,3,4,5,6,7 **Dill salmon gravlax,**  
Avocado cream and beet carpaccio
- 7,12,14 **Traditional snails**  X6 in menu  
X12 à la carte/extra 7€
- 1,5,8,9,10,11 **Vegetarian salad,**  
Melon slices, seed mix, pickles, old-fashioned vinaigrette

## Fish

1,4,5,7  
**Sea bream fillet cooked a la plancha,**  
Ratatouille of sunny vegetables, herb crisp

2,5,7,8,12  
**Black Tiger prawns,**  
Mediterranean risotto, parmesan shavings

1,3,4,5,6,7,8,9,  
11,12  
**Red mullet fillets just grilled,**  
Asian vegetable noodles, golden sesame sauce

## Meat

1,3,5,7,8,12  
**Palomita of red Castilian pig,**  
Pepper stuffed with potatoes, spaetzles with chorizo, strong juice

5,6,7,8,9,12  
**Duck breast, rare cooking,**  
Vegetables, rattes potatoes with rosemary, sweet chili sauce

1,3,5,7,9,10,12  
**Organic French fillet of beef with chanterelle mushrooms,** Extra cost:12 €  
Potato croquette and candied tomatoes

10,12  
**The traditional Alsatian sauerkraut of the Violettes**



## Vegetarian dishes

5,7,8,12  
**Mediterranean risotto,**  
Parmesan shavings

5  
**Declination of sunny vegetables,**  
Ratatouille, pepper stuffed with potatoes and herb crisp

# Cheese

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

# Desserts

- 1,3,6,7,8 **Peach-apricot entremet and rosemary,**  
Vanilla ice cream
- 1,3,6,7,8 **Cream chocolate and passion fruit,**  
Breton shortbread with cocoa
- 1,3,6,7,8 **Raspberry tartlet,**  
Basilica whipped cream
- 1,3,6,7,8 **Tonka bean crème brûlée,**  
Raspberry sorbet

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

1,3,6,7,8,9,11,12  
**Red mullet fillets,**  
Fresh fries or 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:** 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**



# 2024 program

**Thursday, March 7 : Taste of Asia**

Hot and cold buffet, Asian specialties

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**Thursday, April 4 : April Fool's Day!**

Shellfish, seafood and crustaceans

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**Thursday, May 2 : Asparagus Festival**

Our asparagus in all its forms

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**Thursday, June 6 : Latino evening**

Spanish tapas buffet, paella, etc...

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**Thursday, July 4\* : Garden Party**

Cold buffet, barbecue, etc...

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**Thursday, August 1 and August 8, 2024**

**Friday, August 2 and August 9, 2024**

**White evenings\***

All in white in the Jardin des Violettes!

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**Thursday 5 September : Oriental Evening**

Specialities from the Thousand and One Nights, coucous, tajine

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**Thursday 3 October : Italian Evening**

Italy in music and food

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**Thursday 7 November : Witches'Ball**

Mushroom dish and buffet

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**Thursday 5 December : The Christmas spirit**

Gourmet buffet, Yule log



\* weather permitting