



Les Violettes **** HOTEL & SPA

"Le Jardin des Violettes" restaurant offers delicious cuisine blending Alsatian tradition and modernity.

The head chef and his team bring their expertise and creativity to serve you delightful dishes: simple, tasty, seasonal cuisine served in a friendly and relaxed atmosphere. World cuisine and regional dishes will seduce your taste buds.



Michaël Possner
Chef de cuisine

Wine and Beverage Pairing

Unlimited throughout the meal: 36.00€ per person

Aperitif

Crémant d'Alsace Brut (Cave du Vieil Armand, Wuenheim)

Crémant d'Alsace with Violette liquor

Muscat d'Alsace (Léon Baur)

Ricard / Pastis

Martini (White / Red / Campari)

Porto

Planteur

Beer (Picon / Amer / Cynar)

Mojito

Cocktail without alcohol

Apérol Spritz

White and Rose 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 - Inspiré par 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 Beverages

Still & Sparkling Water

Fruit Juices & Sodas

Hot Chocolate

Restaurant Menu

(Excluding Saturday evening)

3-course menu of your choice at 54.00€: starter, main course, cheese or dessert

4-course menu of your choice at 75.00€: starter, fish, meat, cheese or dessert

À la carte: Starter 19€ / Main Course: 30€ / Cheese or Dessert: 12€

Last orders: 1:45 PM and 8:45 PM


Starters

- 1,3,5,7,11,12 **Duck Foie Gras, Soho jelly, pineapple and ginger chutney** extra 6,50 €
Served with homemade sesame brioche
- 1,5,7,8 **Goat Cheese Cubes and Serrano Ham,**
Mesclun salad and crumble
- 4,5,6,7 **Marinated Salmon Carpaccio**
Avocado condiment, Rattes du Touquet potatoes with fresh cheese
- 1,3,5,7,12 **Perfect 64°C Egg**
Asparagus and morel fricassée with espuma

Fish

- 1,3,4,5,6,7 **Roasted Pollock**
Crispy sauerkraut, Asian sesame sauce
- 4,5 **Royal Sea Bream Fillet, à la plancha**
Chickpea curry with coconut milk and broccoli
- 4,5,7,12 **Ombre Chevalier from Breuchin**
Prima Vera risotto with zucchini, peas, basil, and lime zest

Meat

- 1,6,7,9,10,12 **Effiloché of lamb shoulder confit 12 hours** **New Zealand**
Mashed potatoes, leek sections, young shoots, and rich jus
- 1,3,5,12 **French Organic Beef Fillet grilled,** **extra 12€** **France**
Served with spinach gnocchi, Kerala green pepper sauce
- 5,7 **Red Palomita from Castille** **Spain**
Piquillo pepper with fresh peas, semolina cake with chorizo
- Traditional Alsatian Sauerkraut**  **France**

Vegetarian Dishes

- 5,7,12 **Prima Vera Risotto,**
Zucchini, peas, basil, and lime zest
- 1,3,7,9 **Assorted Vegetables, potato mousseline**
Spinach Gnocchi

Cheese

- 7,8 **Assorted Local and International Cheeses**
Bouton d'Or Fromagerie, Mulhouse

Desserts

- 1,3,5,6,7,8 **Piedmont Hazelnut Ice Cream Profiteroles**
Chocolate sauce

- 1,3,5,7,12 **Rum Baba in the spirit of a Mojito**
Mint Chantilly cream, lime sorbet

- 1,3,5,7,8 **Warm Red berry Crumble**
Bourbon vanilla ice cream

- 1,3,6,7,8 **Chocolate floating island**
Salted caramel, almond tuile

All prices include service charge

Children's Menu

2-course menu of your choice at 17.00€: main course – dessert

Main Course

1,5,7,11

The Violettes Panini with ham and cheese

Served with fresh fries

1,5,7,9,12

Chicken fillet with mushroom sauce

Fresh fries **or** risotto, **or** spaetzle

Dessert

1,7

Ice Cream and Sorbet Cup

(2 scoops, flavors of choice, depending on availability)

1,3,6,7,8

Floating chocolate island

Salted butter caramel, almond tuile

Allergens

- 1 / **Cereals:** Products containing Gluten: Wheat, rye, barley, oats, spelt, wheat or their hybridized strains, products made from cereals containing gluten
- 2 / **Crustaceans:** Products based on crustaceans
- 3 / **Eggs:** Products made from eggs
- 4 / **Fish:** Products made from fish
- 5 / **Peanuts:** Products made from peanuts
- 6 / **Soy:** Products made from soy
- 7 / **Milk:** Dairy products, including lactose
- 8 / **Nuts:** Almonds, hazelnuts, pistachios, cashews, pecans, Brazil nuts, macadamia nuts, Queensland nuts, and products made from these nuts
- 9 / **Celery:** Products made from celery
- 10 / **Mustard:** Products made from mustard
- 11 / **Sesame Seeds:** Products made from sesame seeds
- 12 / **Sulphites:** Products made from sulphites
- 13 / **Lupin:** Products made from lupin
- 14 / **Molluscs:** Products made from molluscs

Amis des Violettes

The Violettes team is pleased to welcome you to its "Friends of the Violettes" evenings:

Starting at 7:00 PM in our Lounge Bar for unlimited aperitifs. After these first drinks, we will welcome you to our restaurant to enjoy the rest of the meal:

Cold Starter Buffet
Hot Buffet or Hot Dish Served at the Table
Cheese & Dessert Buffet

Drinks are included from starter to dessert:
wine, water, and coffee or tea.

The evening ends around midnight in the restaurant but continues for those who wish to stay in our Lounge Bar with drinks à la carte (at an additional cost).

Large tables are set up for all our guests.
All our evenings are lively with musical ambiance.

Price: 89.00€ per person
99.00€ per person for the evening of December 4, 2025

Program for 2025

Thursday, February 6: Departure to Italy
Italy in music and cuisine

Thursday, March 6: Flavors of Asia
Chinese, Japanese, Thai, or Indian specialties and dishes

Thursday, April 3: April Fools' day !
Shellfish, fish, seafood, and crustaceans

Thursday, May 1: Asparagus Festival
Our asparagus in all its forms

Thursday, June 5: Latino Evening
Latin specialties, tapas, paella

Thursday, July 3: Eastern Evening
Specialties from the Thousand and One Nights, couscous, tajine, etc.



Thursday, August 7 & Friday, August 8*:
White Evenings



All dressed in white in the Violettes' garden!

Thursday, September 4: South-West
Gascogna specialties and nearby dishes: Foie gras, duck breast, Basque cake

Thursday, October 2: Let's Walk in the Woods...
Mushroom-based specialties

Thursday, November 6: The Witches' Ball
Gourmet but terrifying cold buffet, game dishes

Thursday, December 4: The Magic of Christmas
Festive buffet, oysters, foie gras, and smoked salmon in the spotlight

* Subject to weather conditions