

**V** Les Violettes\*\*\*\*  
HOTEL & SPA

# *Le Jardin des Violettes*

Our restaurant offers delicious cuisine blending  
Alsatian tradition and modernity.



*Bon appétit !*

# 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 (Red or White)

Porto (Red or White)

Campari

Planteur

Beer (Picon / Amer / Cynar)

Mojito

Apérol Spritz

Cocktail without alcohol

## White and Rosé Wines

Muscat - Léon Baur - Eguisheim

Riesling - Jean-Luc Freudenreich - Eguisheim

Pinot Gris Tradition - Materne Haegelin - Orschwihr

Gewurztraminer - Cave Vieil Armand - Wuenheim

Magellan Chardonnay - Hérault

Miraval Rosé - Côtes de Provence

Pinot Noir Rosé - Cave de Turckheim

Coteaux Bourguignon - Charles et fille

Pinot Blanc - P. Blanck - Kientzheim

## Red Wines

Pinot Noir d'Alsace - Terres Chaudes Bio - Edmond Schueller - Husseren-les-Châteaux

Côtes du Rhône - Famille Perrin - Orange

Chinon - Domaine de la Perruche - Loire

Coteaux Bourguignon - Charles et fille

L'arlequin - Château la Comédie - Bordeaux

Syrah - Languedoc - Dom Lafon

## Waters, Juices, and Hot Beverages

Still & Sparkling Water

Fruit Juices & Sodas

Hot Chocolate

Tea / herbal teas / coffee / espresso / decaffeinated

## Restaurant Menu

(Excluding Saturday evening)

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

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

### Fish

- |             |                                                                                               |  |
|-------------|-----------------------------------------------------------------------------------------------|--|
| 1,3,4,5,6,7 | <b>Roasted pollack,</b><br>Crispy sauerkraut, Asian sesame sauce                              |  |
| 4,5         | <b>Royal Sea Bream Fillet, à la plancha,</b><br>Chickpea curry with coconut milk and broccoli |  |
| 4,5,7,12    | <b>Breuchin Arctic char,</b><br>Prima Vera risotto with zucchini, peas, basil, and lime zest  |  |

## Meat

|               |                                                                                                                                                  |                                                                                     |             |
|---------------|--------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------|
| 1,6,7,9,10,12 | <b>Pulled lamb shoulder confit, slow-cooked for 12 hours,</b><br>Mashed potatoes, poached leek segments, baby greens,<br>And a rich, reduced jus |                                                                                     | New Zealand |
| 1,3,5,12      | <b>Grilled fillet of French organic beef,</b><br>Served with spinach gnocchi, Kerala green pepper sauce                                          | extra 12€                                                                           | France      |
| 5,7           | <b>Castilian Red Palomita,</b><br>Piquillo pepper with fresh peas,<br>Semolina cake with chorizo                                                 |                                                                                     | Spain       |
| 10,12         | <b>Traditional Alsatian sauerkraut from Les Violettes</b>                                                                                        |  | France      |

## Vegetarian Dishes

|         |                                                                          |
|---------|--------------------------------------------------------------------------|
| 5,7,12  | <b>Prima Vera Risotto,,</b><br>Zucchini, peas, basil, and lime zest      |
| 1,3,7,9 | <b>Assorted vegetables, creamy potato mousseline,</b><br>Spinach Gnocchi |

## Cheese

|     |                                                                                      |
|-----|--------------------------------------------------------------------------------------|
| 7,8 | <b>Assorted Local and International Cheeses,</b><br>Bouton d'Or Fromagerie, Mulhouse |
|-----|--------------------------------------------------------------------------------------|

## Desserts

|             |                                                                                 |
|-------------|---------------------------------------------------------------------------------|
| 1,3,5,6,7,8 | <b>Ice cream profiteroles with Piedmont hazelnuts,</b><br>Chocolate sauce       |
| 1,3,5,7,12  | <b>Rum Baba in the spirit of a Mojito,</b><br>Mint Chantilly cream, lime sorbet |
| 1,3,5,7,8   | <b>Warm Red berry Crumble,</b><br>Bourbon vanilla ice cream                     |
| 1,3,6,7,8   | <b>Chocolate floating island,</b><br>Salted caramel, almond tuile               |

# 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,**  
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/ Shellfish:** Shellfish-based products

**3/ Eggs:** : Egg-based products

**4/ Fish:** Fish-based products

**5/ Peanuts:** Products made with peanuts

**6/ Soy :** Soy-based products

**7/ Milk :** Dairy products, including lactose

**8/ Nuts :** Almonds, hazelnuts, pistachios, cashews, pecans, Brazil nuts, macadamia nuts, Queensland nuts, and products made with these nuts

**9/ Celery:** Celery-based products

**10/ Mustard:** : Mustard-based products

**11/ Sesame Seeds :** Sesame seed-based products

**12/ Sulphites:** : Sulphite-based products

**13/ Lupin :** Lupin-based products

**14/ Molluscs :** "Mollusc-based products

*Our meats are sourced from the European Union.  
All our dishes are homemade, made from raw ingredients*

*All prices include service charge*