

V Les Violettes****
HOTEL & SPA

Le Jardin des Violettes

Our restaurant offers tasty cuisine
combining Alsatian tradition and modernity.



Enjoy your meal!

Wine and beverage pairing

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 (Red or White)
Port (Red or White)
Campari
Planteur
Beer (Picon / Amer / Cynar)
Mojito
Aperol Spritz
Non-alcoholic cocktail

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 drinks

Still & sparkling water
Fruit juices & soft drinks
Hot chocolate
Tea / herbal tea / coffee / espresso / decaffeinated coffee

Restaurant menu

3-course menu at €54.00 : starter - main course - cheese or dessert

4-course menu at €75.00: starter - fish - meat - cheese or dessert

A la carte : Starter:€19.00 / Main Course: €30.00 / Cheese or Dessert: €12.00

Last orders : 1.45pm and 8.45pm

Starters

1,3,5,7,8,11,12	Duck foie gras with red berries Rhubarb compote - Homemade sesame brioche	sup 6,50€
1,5,7,8,10,11	La Burrata Di Buffala - Arugula and oregano vinaigrette Tomato jam and Parma ham	
1,2,3,4,5,6,7,8,9,10,11	Summer chicken and prawn salad Marinated vegetables and crispy spiced tuna	France
1,5,7,8,10,11	Carpaccio of smoked beef - Bouquet of arugula salad Vegetable pickles - Parmesan shavings	France

Fish

1,4,5,9	Barbet red mullet fillets snacked on the plancha Beluga black lentil ragout Pomegranate seeds and young shoots
2,5,7,9,12	The Black Tiger gambas Paella-style risotto with real Alsace saffron
1,3,5,7,10	Swordfish à la Provençale Roasted eggplant and vegetable ratatouille Croustillant with rouille sauce

Meats

1,5,8,12	Slow-cooked Yellow Duckling Breast Rosemary-infused apricot – Sautéed Ratte potatoes with garden herb	France
1,3,5,7,9,10,12	Grilled Organic French Beef Tenderloin Shallot tarte Tatin – Sautéed vegetables – Pinot Noir sauce	France sup 12 €
1,5,6,9,12	Iberian pork pluma Basque-style piperade with Espelette pepper – Sweet chili sauce	Spain
10,12	The traditional Violettes Alsatian sauerkraut 	France

Vegetarian dishes

5,9,12	Vegetarian risotto in the spirit of paella With real Alsatian saffron
1,3,5,7	Roasted eggplant and vegetable ratatouille Croustillant with rouille sauce

Cheeses

7,8	Assortment of cheeses from here and elsewhere Fromagerie Bouton d'or, Mulhouse
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Desserts

1,3,5,6,7,8	Peanut praline Bavaois Milk chocolate whipped cream - Rcrunchy chocolate glaze
1,3,5,8	Reimagined Piña Colada Pineapple gel and confit – Coconut ice cream – Rum cloud
1,3,7,8	Strawberry tiramisu - Mascarpone with basil Pink biscuit crumbs
1,3,7,8	Apricot and pistachio frozen nougat Fruit coulis

Children's menu

2-course menu at €17.00: main course - dessert

Dish

4,5

Barbet red mullet fillet

Fresh chips **or** Vegetable ratatouille **or** Risotto

or

5,7

Chicken escalope with cream sauce

Fresh chips **or** Vegetable ratatouille **or** Risotto

France

Dessert

1,3,5,6,7,8

Peanut praline Bavaois

Milk chocolate whipped cream - crunchy chocolate glaze

or

1,7

Cup of ice cream and sorbet

(2 scoops of your choice of flavour, subject to availability)

Allergens

1/ Cereals: Products containing gluten: wheat, rye, barley, oats, spelt, wheat or their hybridised strains, cereal-based products containing gluten.

2/ Crustaceans: Crustacean-based products

3/ Eggs: Egg-based products

4/ Fish : Fish-based products

5/ Peanuts : Peanut-based 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/ Sulphites : Sulphite-based products

13/ Lupin : Lupin-based products

14/ Molluscs : Mollusc-based products

*All our dishes are homemade from fresh produce
Net price including service*