

Wine and Beverage Pairing

Aperitif

Crémant d'Alsace Brut - Cave du Vieil Armand

Crémant d'Alsace with Violet Liqueur

Muscat d'Alsace - Léon Baur

Ricard / Pastis

Martini (Red or White)

Porto (Red or White)

Campari

Beer (Picon / Amer / Cynar)

Mojito

Apéritif Spritz

Planteur

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 - Dom Lafon - Languedoc

Waters, Juices, and Hot Beverages

Still & Sparkling Water

Fruit Juices & Sodas

Hot Chocolate

Tea / herbal teas / coffee / espresso / decaffeinated

V Les Violettes****
HOTEL & SPA

Saturday Night Menu



Diner

4-course menu of your choice at 85,00€ :
Starter - Fish - Meat - Cheese or Dessert

Last orders: 8:45 PM

Starters

1,3,5,7,8,11,12 **Duck foie gras with red berries**
Rhubarb compote - Homemade sesame brioche

OR

1,5,7,8,10,11 **La Burrata di Bufala**
Arugula salad with oregano vinaigrette
Tomato jam and Parma ham

Fish or Vegetarian

1,4,5,9 **Pan-Seared Red Mullet Fillets**
Beluga Black Lentil Ragout
Pomegranate Seeds - baby greens

OR

5,9,12 **Vegetarian Risotto in the spirit of a paella**
With authentic Alsatian saffron

Meat

1,5,8,12

Yellow Moulard Duck Breast Slow-Cooked
Served with rosemary-infused apricot
Sautéed Ratte potatoes from Touquet with garden herbs

OR

1,3,5,7,9,10,12

Grilled French Organic Beef Tenderloin
Dauphinois Potato Gratin
Sautéed vegetables with Pinot Noir sauce

Cheese or Dessert

7,8

Assorted Local and International Cheeses
Bouton d'Or Cheese shop, Mulhouse

OR

1,3,7,8

Apricot and pistachio frozen nougat
Served with a fresh fruit coulis

OR

1,3,5,6,7,8

Peanut Praline Bavaois
With milk chocolate whipped cream
Crunchy chocolate glaze

Our meats come from the European Union.
All our dishes are homemade using raw ingredients.
Net price, service included.

À la carte :

Starter : 25,50€

Main : 45,00€

Cheese or Dessert : 12,00€