

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 - Vieil Armand Winery, 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

Pinot Noir Rosé - Cave de Turckheim

Pinot Blanc - P. Blanck - Kientzheim

Coteaux Bourguignons Blancs - Louis Jadot

Chardonnay Famille Pugibet - Languedoc

Châteaux des Sarrins Rosé - Côtes de Provence

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 - Louis Jadot

L'arlequin - Château la Comédie - Bordeaux

100% Syrah - Les Vins de Vienne - Réméage

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 | Duck foie gras with quince,
Port-poached pear, homemade sesame brioche | extra 6,50€ |
| 1,3,4,5,7,10 | Breuchin trout confit with balsamic,
Potato blinis, tangy fromage blanc | |
| 7,8,12,14 | Classic escargots | 6 on the set menu
12 à la carte |
| 1,3,5,7,10 | Alsatian "Vigneronne" salad,
Old-style mustard vinaigrette, Emmental crisp | |

Vegetarian starter

- | | | |
|------------|------------------------------|--|
| 1,7,8,9,10 | Autumn salad, honey dressing | |
|------------|------------------------------|--|

Fish

- | | | |
|----------|--|--|
| 4,7 | Arctic salmon fillet,
Fricassee of cauliflower and Romanesco, served with Cajun sauce | |
| 7,8,9,14 | Seared scallops,
Celery mousseline, heirloom vegetables, crushed walnuts | |
| 4,6,7,12 | Corsican meagre,
Wild mushroom risotto, Grana Padano foam | |

Meat

1,7,8,12	Slow-cooked veal rump, Semolina cake, mushroom duxelles, Pinot Noir sauce	France
1,7,9,12	Grilled French organic beef fillet, extra 12 € Vegetable mash, olive oil root vegetable, porcini mushroom cappuccino	France
1,7,8,9	Venison Parmentier with seasonal vegetables, Arugula salad with lingonberries	Ireland
10,12	Traditional Alsatian sauerkraut from Les Violettes 	France

Vegetarian Dishes

6,7,12	Wild mushroom risotto, Grana Padano espuma
6,7,8,9	Assorted vegetables, Porcini mushroom cappuccino

Cheese

7,8	Assorted Local and International Cheeses, Bouton d'Or Cheese Shop, Mulhouse
-----	---

Desserts

1,3,6,7,8	Chocolate Mandarin Vacherin, Chestnut Whipped Cream
1,3,5,6,7,8	Crispy Paris-Brest, Light praline cream, vanilla ice cream
1,3,7,8	Fromage blanc and blackcurrant entremet, Lemon sorbet
1,3,6,7,12	Black Forest with Kirsch, Cherry-Griotte Sorbet

Children's Menu

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

Main Course

Grilled Salmon Fillet,
Fresh fries **or** wild mushroom risotto **or** seasonal vegetables

Charolais ground beef steak with cream sauce,
Fresh fries **or** wild mushroom risotto, **or** seasonal vegetables

Dessert

1,3,6,7,(8)

Ice cream and sorbet cup,
(2 scoops, flavors subject to availability)

1,3,7,8

Fromage blanc and blackcurrant entremet,
Lemon sorbet

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