

Wine and Beverage Pairing

Aperitif

Crémant d'Alsace Brut - Vieil Armand Winery
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
Apérol 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
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

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 Quince,**
Port-Poached Pear, Homemade Sesame Brioche

OR

1,3,5,7,10 **Alsatian “Vigneronne” salad,**
Old-style mustard vinaigrette, Emmental crisp

Fish or Vegetarian

7,8,9,14 **Seared scallops,**
Celery mousseline, heirloom vegetables, crushed walnuts

OR

6,7,12 **Wild mushroom risotto,**
Grana Padano espuma

Meat

1,7,9,12 **Grilled French organic beef fillet,** France
Mashed root vegetables with olive oil and porcini cappuccino

OR

10,12 **Traditional Alsatian sauerkraut from Les Violettes** 

Cheese or Dessert

7,8 **Assorted Local and International Cheeses**
Bouton d'Or Cheese shop, Mulhouse

OR

1,3,6,7,8 **Chocolate Mandarin Vacherin,**
Chestnut Whipped Cream

OR

1,3,6,7,12 **Black Forest with Kirsch,**
Cherry-Griotte Sorbet

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€