

MENU

Lounge bar

AUTUMN



Les Violettes****
HOTEL & SPA

The Violettes Lounge Bar

A CHIC AND COZY ATMOSPHERE

Whether you're looking to unwind after a busy day or simply enjoy a pleasant moment, our Lounge Bar welcomes you in a warm and intimate atmosphere. Everything is designed for a drink with friends, quality time with family, or a peaceful solo break.

On sunny days, make the most of our outdoor terrace — the perfect spot to extend the moment in the open air. For added conviviality, a selection of games is also available.

Our sweet and savory buffet is available free of charge at the entrance of our Lounge Bar.

From Monday to Saturday starting at 2:00 p.m., and on Sundays from 11:00 a.m

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Timeless

— CLASSICS —



APERITIFS

	4cl	6cl	12cl
White Wine Kir			8.00€
Crémant with Violet Liqueur			8.00€
Crémant Kir			8.00€
Kir royal			17.00€
Champagne Bruno Paillard			
Ricard / Pastis	6.00€		
Campari		6.00€	
Martini (Red or White)		6.00€	
Porto "Andersen 10 Years" (Red or White)		8.00€	
Suze		6.00€	

OUR CREAMS LIQUEURS & LIQUEURS

Distillery "Michel Miclo"

Cream Liqueurs: Coffee, Blackcurrant, Raspberry, Blackberry, Blueberry, Vineyard Peach

Liqueurs: Elderflower, Violet

Chambord – Royal Liqueur of France

Raspberry & Blackberry

"Italicus"

Bergamot

CRÉMANT AND CHAMPAGNE BY THE GLASS

18cl

Crémant Brut - Cave du Vieil Armand - Wuenheim	7.00€
Crémant Rosé - Cave du Vieil Armand - Wuenheim	7.50€
Champagne Extra Brut - Bruno Paillard 1ère Cuvée	15.00€
Champagne Rosé Taittinger	17.00€

BEERS AND CIDERS

25cl

33cl

50cl

Draft Beer – “Elsass Licorne”	4.50€	9.00€
Seasonal Beer	5.00€	10.00€
Amer / Picon / Cynar	5.00€	10.00€
Monaco / Shandy	5.00€	10.00€
Beer with Syrup	5.00€	10.00€
Alcohol-Free Beer (33cl)		4.50€
“Magners” Cider (33cl)		6.00€

WATER, FRUIT JUICES & SOFT DRINKS

Lisbeth Waters Blue, Green, Red	50cl	4.50€	100cl	9.00€
San Pellegrino			50cl	6.00€
Perrier			33cl	4.50€
Fruit Juices				
Granini Juices: Banana, Lychee, Tomato			25cl	4.50€
Rauch Juices: Pineapple, Cranberry, Orange, Apple			20cl	4.50€
Lisbeth Iced Tea			33cl	4.50€
Flavored Syrup with Water			33cl	4.50€

OUR SYRUPS

Bigalet

Caramel, Sweet Lemon, Blue Curaçao, Strawberry, Grenadine, Green Mint, Orgeat, Peach, Cane Sugar, Vanilla, Violet

Monin

Cinnamon, Ginger, Peppermint

SODA & ENERGY DRINK

Coca-Cola Classic , Zero Sugar	33cl	4.50€
Lemonade with Syrup	33cl	4.50€
Ginger Beer / Ginger Ale	20cl	5.00€
Liness Lemonade	33cl	4.50€
Orangina	25cl	4.50€
Lisbeth Pom' – Sparkling Apple Juice	33cl	4.50€
Red Bull	25cl	5.00€
Symples (Detoxifying, Energizing, Relaxing)	33cl	6.00€

TONIC WATER

Archibald (France, Artisanal)	20cl	5.50€
Fever Tree	25cl	5.00€
Mediterranean Elderflower India Tonic Light		
Miss Tonic (Local)	33cl	4.50€
Schweppes	25cl	4.50€
Indian Tonic 4 Citrus		

Cocktails

Feel free to ask our team for other classic favorites.



SIGNATURE COCKTAILS

15.00€

Douceur des Moines	Green Chartreuse, cane sugar, Crémant, mint leaves	40cl
Electric Shock	Vodka, mint pastille, blue curaçao, blueberries	35cl
Nuage fruité	Chambord, fresh fruit, Champagne	17cl
Pornstar Violettes	Vodka, Chambord, lime juice, Passion fruit nectar, vanilla syrup, topped with a shooter of violet Crémant	27cl + 3cl
Ultra Violettes	Gin "SOIF AndroGin", Archibald tonic, violet liqueur, lemon	35cl
Violette Mule	Vodka "Grey Goose", lime, violet liqueur, ginger beer	35cl

CLASSIC COCKTAILS

13.00€

Americano	Campari, red Martini, sparkling water	35cl
Bloody Mary	Vodka, tomato juice, lemon juice, Tabasco, Worcestershire sauce, celery salt	37cl
Blue lagoon	Cachaça, cane sugar syrup, lime	17cl
Caïpirinha	Cachaça, cane sugar syrup, lime	35cl
Cosmopolitan	Vodka, cranberry juice, Cointreau, lime juice	17cl
Espresso martini	Vodka, coffee liqueur, cane sugar syrup, espresso	17cl
Hugo	Crémant, elderflower liqueur, sparkling water, lime, mint leaves	55cl
Long Island	Cointreau, Gin, Rum, Tequila, Vodka, Coca-Cola	37cl
Mai Tai	White rum, dark rum, Cointreau, lime juice, orgeat syrup	37cl
Manhattan / Reverse Manhattan	Bourbon, red Martini, Angostura bitters	15cl
Margarita	Tequila, Cointreau, lime juice	17cl

Traditional or Fruity Mojito	35cl
White rum, mint leaves, lime, cane sugar, sparkling water	
Royal Mojito	35cl
Amber rum, mint leaves, Champagne, lime, cane sugar	
Les Mules*	35cl
Vodka / Gin / Tequila / Lime / ... Ginger Beer	
Negroni	15cl
Gin, red Martini, Campari	
Old Fashioned	15cl
Whisky, Angostura bitters, sugar, sparkling water	
Pina Colada	37cl
White rum, coconut milk, pineapple, cane sugar	
Planteur	37cl
White rum, cane sugar syrup, tropical juice	
Sex on the beach	37cl
Vodka, peach liqueur, cranberry juice, orange juice, pineapple juice.	
Les Sour*	17cl
Whiskey, Amaretto/..., lime juice, cane sugar syrup, egg white	
Les Spritz	55cl
Apérol/lemon juice/Martini/campari/...Crémant, sparkling water	
Tequila Sunrise	37cl
Tequila, orange juice, grenadine syrup	

Some premium spirits may be subject to an additional charge

Mocktails

NON- ALCOHOLIC COCKTAILS

Feel free to ask our team for other classic favorites.

SIGNATURE DRINKS

11.00€

La Brume Violette Lychee juice, lemonade, violet syrup, lemon juice

40cl

Le Thierenbach Jus de pomme, eau gazeuse, sirop de violette, jus de citron vert

40cl

Le Violettes Tonic Apple juice, sparkling water, violet syrup, lime juice

55cl

CLASSICS & CREATIONS

Baby Breeze	Pineapple juice, grenadine syrup, lemonade	40cl
Banana Passion	Banana and passion fruit nectar, vanilla syrup, lemonade	40cl
Blue Moon	Cranberry juice, pineapple juice, lemonade, blue curaçao syrup	40cl
Coconut Dream	Coconut milk, pineapple juice, lemon juice	40cl
Exotic Twist	Coconut milk, passion fruit nectar, ginger syrup	40cl
Fraîcheur Végétale	Apple juice, pineapple juice, lime juice, mint syrup	40cl
Litchi Delight	Lychee juice, lime juice, sparkling water, peach syrup	40cl
Tropical	Tropical juice, grenadine	40cl
Virgin Mojito – Traditional or Fruit Variation		35cl
	Lime, cane sugar, sparkling water	
Virgin on the Beach	Peach syrup, cranberry juice, orange juice, pineapple juice	40cl
Virgin Spritz	“Crodino”, sparkling water, orange	55cl

Wines by the

GLASS

All our wines contain sulfites (12)
To explore our full wine selection, please ask for our wine list (over 12,000 references).



WHITE AND ROSÉ WINE

12,5cl

ALSACE

Gewurtzraminer - Cave du Vieil Armand - Wuenheim	7.50€
Gewurtzraminer Vendanges Tardives - François Braun - Orschwihr	14.00€
Muscat - Léon Baur - Eguisheim	7.50€
Pinot Blanc - Paul Blanck - Kientzheim	7.50€
Pinot Gris - Materne Haegelin - Orschwihr	7.50€
Riesling - JL Freudenreich - Eguisheim	7.50€
Riesling Vendanges Tardives - Léon Baur - Eguisheim	14.00€
Pinot Noir Rosé - Cave de Turkheim	7.50€

BURGUNDY

Chablis Bio - Pommier Isabelle et Denis	12.00€
Coteaux Bourgignon - Charles et Filles	7.50€

CÔTES DE PROVENCE

Chateau des Sarrins Bio - Domaine des Sarrins	7.50€
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LANGUEDOC

Chardonnay - Colombette Bio - Famille Pugibet	7.50€
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RED WINE

12,5cl

ALSACE

Pinot Noir - Terre Chaude Bio - E. Schueller - Husseren les Chateaux 7.50€

LANGUEDOC

Syrah - Reméage - Les vins de Vienne 7.50€

BORDEAUX

L'Arlequin - Château la Comédie 7.50€

Château Regula - Le Luc 7.50€

LOIRE

Chinon - Domaine de la Perruche 7.50€

CÔTES DU RHÔNE

Côtes du Rhône - Famille Perrin 7.50€

BURGUNDY

Coteaux Bourgignon - Charles et Filles 7.50€

Bottles

— CRÉMANT D'ALSACE —
& CHAMPAGNE



BOTTLE OF CRÉMANT D'ALSACE

37,5cl

75cl

Crémant Brut - Cave du Vieil Armand - Wuenheim

38.00€

Crémant Brut - J-L Freudenreich - Eguisheim

38.00€

Crémant Brut - François Braun - Orschwihr

22.00€

40.00€

Crémant Rosé - François Braun - Orschwihr

24.00€

Crémant Rosé - Cave du Vieil Armand - Wuenheim

42.00€

Crémant - Grand Millésime - Muré Bio - Rouffach

69.00€

Crémant Brut - Paul Buecher - Wettolsheim - Magnum 1,5L

90.00€

CHAMPAGNE

	75cl	1.5L	3L
Bruno Paillard "1ère Cuvée"- Extra Brut	85.00€		
Ruinart - Brut	85.00€	210.00€	
Ruinart - Rosé	150.00€	320.00€	
Ruinart - Blanc de blanc	165.00€	350.00€	
Taittinger - Brut	80.00€	180.00€	
Taittinger - Rosé	85.00€	200.00€	
Taittinger "2013" - Brut	170.00€		
Taittinger "Comtes de Champagne" - Blanc de Blanc	250.00€		
Taittinger - Brut - Jérobaoam			500.00€
Taittinger - Brut - Nabuchodonosor (15L)		2250.00€	
Pascal Henin - "La Bulle Libre - L'Odysée Pétillante" - Brut	80.00€		
Laurent Perrier - Rosé	85.00€		
Pierre Péters - Blanc de Blanc	119.00€		
Clan Destin "Boréal" - Brut	130.00€		
Clan Destin "Les Revers" - Brut	150.00€		
Mumm "Mumm de Cramant" - Brut	180.00€		
Roederer - Cristal	380.00€		
Krug "Grande Cuvée" 169e Edition (coffret)	560.00€		



BEVERAGES

All our coffees are from the brand "Alfredo."
All our teas come from "Torréfaction Lagarde" in Guebwiller. (8)

OUR COFFEES AND DECAFFEINATED COFFEES

Ristretto	3.00€
Espresso	3.00€
Double Espresso	5.50€
Lungo	3.50€
Cappucino, Moccacino, Latte Macchiato	5.50€
Viennese Coffee*	6.50€
Elsass Coffee Choice of Alsace Eau-de-Vie	13.00€
Wild Raspberry, Gewurztraminer Marc, Mirabelle Plum, Pear, Old Plum Brandy, Aged Kirsch	
Irish Coffee	13.00€

All our caffeinated beverages are also available decaffeinated

*Enhance your hot drink with one of our syrups (vanilla, cinnamon, etc.).

OUR HOT CHOCOLATES & GROG

Hot Chocolate	4.50€
Viennese Hot Chocolate	5.50€
Grog Dark Rum, Honey, Lemon, Clove, Cinnamon, Ginger Syrup	9.00€

ADD-ONS

Extra Syrup	0,50€
Extra Milk / Cream	0.50€
Extra Whipped Cream	1.00€

OUR TEAS AND HERBAL INFUSIONS

Black Tea

4.00€

Assam Panitola (India)

Violet (Flavored)

Green Tea

4.00€

Gunpowder (China)

Yuzu (Flavored)

Herbal Infusions and Rooibos

4.00€

Bucolic Blend – Verbena, Linden, Sweet Mint, Orange Blossom, Lemongrass

Rooibos “Kilimanjaro” – Vanilla, Jasmine, Bergamot & Lavender Petals

Our Seasonal Products

5.00€

Atmandou (Black and yellow tea from China, natural vanilla flavor, cane sugar, grape sugar and mandarin sugar, orange peel, lavender)

Grandmother’s Secret (Herbal infusion, natural bergamot flavor, rose petals, rosemary, mint and green anise, sage, thyme, licorice, basil, cinnamon)

Spiritueux

— STRONG SPIRITS —

All our spirits are available as Fizz, Tonic, or with a mixer
for an additional €4.00.

EAUX-DE-VIE, LIQUEURS & DIGESTIFS

4cl

Amaretto Disarono	9.00€
Baileys	9.00€
Chambord	9.00€
Chartreuse (Green, Yellow)	9.00€
Chartreuse "Liqueur d'Elixir 1605"	19.00€
Chartreuse "Elixir végétal" (10 cl)	25.00€
Chartreuse "V.E.P" (Green, Yellow)	29.00€
Cointreau	9.00€
"Grande Réserve" Eau-de-Vie by Miclo	9.00€
Wild Raspberry, Gewurztraminer Marc, Mirabelle Plum, Pear, Old Plum Brandy, Aged Kirsch	
Get 27/Get 31	9.00€
Grand Marnier	9.00€
Italicus	9.00€
Jägermeister	9.00€
Limoncello	9.00€
Miclo Coffee Liqueur	9.00€
Miclo Herbal Liqueur	9.00€
Miclo Elderflower Liqueur	9.00€
Mint Pastille	9.00€

WHISKY, WHISKEY & BOURBON

4cl

J&B Scotland	9.00€
Miclo "Vorvoné" Alsace	10.00€
Nikka "Miyagikyo" Japan	14.00€
Lagavulin Islay, Scotland - 16 Years	25.00€
Octomore 15.2 Islay, Scotland	35.00€
Jack Daniel's Tennessee	9.00€
Jameson Ireland	9.00€
Busker Premium Ireland	10.00€
Old Bardstown Kentucky	9.00€
Woodford Double Oaked Kentucky	13.00€

RHUM

4cl

3 Rivières Blanc/Brun Martinique	9.00€
Diplomatico Venezuela	10.00€
Planteray PXXO Barbados	12.00€
Don Papa "Rye Aged Cask" Philippines	14.00€
Zacapa "23" Guatemala	15.00€

ARMAGNAC

4cl

Château Laubade VSOP	9.00€
Château Laubade XO	12.00€
Domaine Tariquet Hors d'Âge	17.00€

CALVADOS

4cl

Pacory - Production Fermière Hors d'Age	12.00€
Pacory - Domfrontais 20 Years	18.00€
Groult - Doyen D'âge 35 Years	29.00€

COGNAC

4cl

Hennessy VS	9.00€
La Guilde "Borderie"	14.00€
Hennessy XO	29.00€

GIN

4cl

Gordon's	England	9.00€
Forestier Miclo	Alsace	9.00€
Soif "Androgin"	France	10.00€
Mare	Spain	10.00€
Brecon	Wales	10.00€
Ki No Bi "Sei"	Japan	16.00€

OUR TONICS WATER

Enhance your Gin with one of our tonics for an extra €4

Archibald (France, Artisanal)

Fever Tree

Mediterranean

Elderflower

India Tonic Light

Miss Tonic (Local)

Schweppes

Indian Tonic

4 Citrus

SOUTH AMERICAN SPIRITS

4cl

Cachaça "Janeiro"	9.00€
Tequila "Espolon Blanco"	9.00€
Tequila "Espolon Reposado"	10.00€
Mezcal "Koch Elemental"	10.00€

VODKA

4cl

Eristoff Georgia	9.00€
Nikka Coffey Vodka Japan	10.00€
Belvédère Poland	11.00€
Grey Goose France	12.00€

Pair all our spirits with a mixer (soft drink, soda, energy drink), or enjoy them as a Fizz or with Tonic for an additional €4.00.

Snacking

Anytime during the day

SNACKING

1, 7, 8, 11	Charcuterie Platter from Here and Beyond	17.00€
1, 7, 8, 11	Aged Cheese Platter - Cheese Shop Bouton d'Or in Mulhouse	12.00€
1, 7, 8, 11	Mixed Cheese and Charcuterie Platter	20.00€
5	Basket of Fresh Fries	5.00€
10	Portion of Green Salad	5.00€

Brasserie

Every afternoon from 2 PM to 7 PM

SAVORY

1,3,5,7,10	Alsatian "Vigneronne" salad, Old-style mustard vinaigrette, Emmental crisp	
1,3,4,5,7,8,10	Smoked Salmon & Cream Cheese Bagel Served with Fresh Fries	22.00€
7,8,12,14	12 Traditional Escargots	19.00€
1,3,5,6,7,8,10,11	Charolais Truffle Burger Truffle Sauce and Cheese, served with Fresh Fries and Green Salad	25.00€
10, 12	Traditional Alsatian sauerkraut from Les Violettes	30.00€

SWEET

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

ALLERGENS

1/ Cereals: Products containing gluten — wheat, rye, barley, oats, spelt, durum wheat, etc.

2/ Crustaceans: Products containing crustaceans

3/ Eggs: Products containing eggs

4/ Fish: Products containing fish

5/ Peanuts: Products containing peanuts

6/ Soy: Products containing soy

7/ Milk: Products containing milk, including lactose

8/ Tree nuts: almonds, hazelnuts, pistachios, cashew nuts, pecans, Brazil nuts, macadamia nuts

9/ Celery: Products containing celery

10/ Mustard: Products containing mustard

11/ Sesame seeds: Products containing sesame seeds

12/ Sulphites: Products containing sulphites

13/ Lupin: Products containing lupin

14/ Molluscs: Products containing molluscs