

Christmas menu

LUNCH 25TH & 26TH DECEMBER

As an appetiser
Royale of cep mushrooms - Red onion confit
Pata Negra Espuma

.....

Sautéed foie gras escalope
Dragon fruit carpaccio
Port reduction with red berries

.....

Grilled sea bass fillet
Parsnips variations
Brown jus sliced with hazelnut oil

.....

Whole beef fillet cooked in a forest crust
Potato patties with Comté cheese
Christmas flavoured sauce

.....

* Assortment of mature cheeses
"Bouton d'Or Cheese shop"

.....

Victoria pineapple log - Lime
Wild raspberry sorbet

99€ per person (excluding drinks)

*** 12€** supplement



Wine and Beverage Pairings

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)

Porto (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

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

WATER, JUICE AND HOT DRINKS

Still and sparkling water

Fruit juices and soft drinks

Hot chocolate

Tea/herbal teas/coffee/espresso/decaffeinated coffee

At your discretion during the meal:

€36.00 per person





Christmas Eve

Dinner on 24 December

As an appetiser
Snail croustis
On a thin layer of mushroom duxelles

Compressed duck foie gras with smoked eel
Clementine jelly - Crispy opaline
Four-spice brioche

Seared scallops
Parmesan Macaroni Gratin
Lobster sauce

Guinea fowl ballotine with morel mushrooms
Served on a Roscoff onion tatin
Glazed vegetables - Albuféra sauce

Our white Munster cheese with truffles
Seasonal mesclun salad - Walnut vinaigrette

Walk in the woods
Chocolate-hazelnut pine cone
Cocoa hummus
Rosehip ice cream

★ **€175 per person (excluding drinks)**
Food and wine pairing: €75 per person

Les Violettes Hotel and Spa ****

Wishes you

A Merry Christmas

and a Happy

Holiday Season