

Wine and Beverage Pairing

Aperitif

Crémant d'Alsace Brut - Vieil Armand's Cellar, Wuenheim

French aperitif - Vieil Armand's Cellar, Wuenheim

Crémant d'Alsace with Violette liquor

Muscat d'Alsace - Léon Baur

Ricard / Pastis

Martini (Red or White)

Porto (Red or White)

Campari

Beer (Picon / Amer / Cynar)

Cocktails (Apérol, Hugo, Mojito, Planteur)

Non-Alcoholic Cocktails

(Tropical, Virgin Mojito, Virgin Spritz)

White and Rosé Wines

Muscat - Léon Baur, Eguisheim

Riesling - Jean-Luc Freudenreich, Eguisheim

Pinot Gris Tradition - Materne Haegelin, Orschwihr

Gewurztraminer - Vieil Armand's Cellar, Wuenheim

Pinot Noir Rosé - Turckheim's Cellar

Pinot Blanc - P Blanck - Kientzheim

Coteaux Bourguignons Blancs - Louis Jadot

Chardonnay Famille Pugibet - Languedoc

Camas Chardonnay - Anne de Joyeuse, Languedoc

Châteaux des Sarrins Rosé - Côtes de Provence

Sauvignon Blanc - Henry Bourgeois

Red Wines

Pinot Noir d'Alsace - Organic "Terres Chaudes" -

Edmond Schueller, Husseren-les-Châteaux

Chinon - Domaine de la Perruche, Loire

Coteaux Bourguignons - Charles et Fille

L'Arlequin - Château la Comédie - Bordeaux

100% Syrah - Les Vins de Vienne - Réméage

Waters, Juices and Hot Beverages

"Lisbeth" Waters

(Still, Lightly Sparkling, Sparkling)

Fruit juices, sodas, and tonics

Caffeinated and decaffeinated beverages

Tea and herbal infusions

Hot chocolate

V Les Violettes****
HOTEL & SPA

Saturday Dinner Menu



Dinner

4-course menu of your choice at €85.00:
Starter – Fish – Meat – Cheese or Dessert

Last order taken at 8:45 p.m.

Starter

4, 7 Dill-cured salmon gravlax,
Ginger-flavoured hummus, marinated vegetables

OR

1, 3, 7, 8, 11, 12 Duck foie gras, served plain,
Madeira wine jelly, pomegranate-infused red onion confit,
Sesame brioche

Fish or Vegetarian

4, 7 Norwegian skrei cod,
Mild chorizo sauce, citrus-infused mashed potatoes,
Crispy chorizo scales

OR

1, 7, 8 Spelt risotto with butternut squash

Meat

1, 3, 7, 12 Grilled beef fillet,
Melt-in-the-mouth gnocchi with truffle oil and Parmesan,
Winter vegetables, meat jus reduction

France

OR

10, 12 Traditional Alsatian Sauerkraut



Dessert or Cheese

7, 8 Assorted Local and International Cheeses,
Bouton d'Or Fromagerie, Mulhouse

OR

1, 3, 7, 8 Passion fruit entremet with a raspberry heart,
Crispy Breton shortbread

OR

1, 3, 6, 7, 12 Tender pear with praline,
Milk chocolate ganache, crumble, pear gel and sorbet

Our meats are sourced from the European Union.
All our dishes are homemade using fresh, raw
ingredients.
Net prices, service included.

À la carte:

Starter: €25.50

Main course: €45.00

Cheese platter or Dessert: €12.00