

**V** Les Violettes \*\*\*\*  
HOTEL & SPA

# *Le Jardin des Violettes*

Our restaurant offers delicious cuisine blending  
Alsatian tradition and modernity.



*Enjoy !*

# Wine and Beverage Pairing

Unlimited throughout the meal: 36.00€ per person

## 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** (White or Red)

**Porto** (White or Red)

**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

# Drinks

## CRÉMANTS D'ALSACE AND CHAMPAGNE BY THE GLASS

12,5cl

Crémant Brut - Vieil Armand's Cellar - Wuenheim	7.50€
Crémant Rosé - Vieil Armand's Cellar - Wuenheim	9€
Champagne Extra Brut - 1ère Cuvée - Bruno Paillard	17.00€
Champagne Rosé - Rosé 1ère Cuvée - Bruno Paillard	22.00€

## WHITE AND ROSÉ WINES

12,5cl

### ALSACE

Gewurtzraminer "Origine" - Vieil Armand's Cellar - Wuenheim	7.50€
Gewurtzraminer "Douceur Automnale" - Vieil Armand's Cellar - Wuenheim	10.50€
Gewurtzraminer Late Harvest - François Braun - Orschwihr	22.00€
Muscat - Léon Baur - Eguisheim	9.00€
Pinot Blanc - Paul Blanck - Kientzheim	7.50€
Pinot Gris - Materne Haegelin - Orschwihr	9.50€
Riesling - JL Freudenreich - Eguisheim	7.50€
Riesling Late Harvest - Léon Baur - Eguisheim	15.50€
Pinot Noir Rosé - Turckheim's Cellar	7.50€

### BURGUNDY

Organic Chablis - Pommier - Isabelle & Denis	12.00€
Coteaux Bourgignons - Louis Jadot - Beaune	11.50€

### CÔTES DE PROVENCE

Château des Sarrins Organic Rosé - Domaine des Sarrins	8.00€
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### LANGUEDOC

Chardonnay - Colombette Organic - Pugibet Family	7.50€
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## RED WINES

12,5cl

### ALSACE

Pinot Noir - Terre Chaude Organic - E. Schueller - Husseren les Chateaux	7.50€
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### BORDEAUX

L'Arlequin - Château la Comédie	8.00€
Château Regula - Le Luc	8.00€

### LOIRE

Chinon - Domaine de la Perruche	9.00€
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### CÔTES DU RHÔNE

Côtes du Rhône - Famille Perrin	7.50€
Syrah - Reméage - Les vins de Vienne	7.50€

### BURGUNDY

Coteaux Bourgignon - Louis Jadot - Beaune	11.00€
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# 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

**A la carte :** Starter 19€ / Main Course: 30€ / Cheese or Dessert: 12€

*Last orders: 1:45 PM and 8:45 PM*

## Starters

4, 7

**Dill-cured salmon gravlax,**  
Ginger-flavoured hummus, marinated vegetables

1, 3, 7, 8, 11, 12

**Duck foie gras, served plain,**  
Madeira wine jelly, pomegranate-infused red onion confit,  
Sesame brioche

extra 6,50€

7, 8, 12, 14

**Traditional Burgundy snails** 6 pieces (menu) ·  
12 pieces (à la carte)

1, 3, 4, 7, 8, 10

**Citrus-marinated octopus carpaccio,**  
Pomegranate, spring onion and Timut pepper

1, 8, 10

**Winter vegetarian salad,**  
Mixed greens with whole-grain mustard vinaigrette

# Fish

4, 7

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

1, 7, 8

**Pan-seared scallops,**  
Grilled leek segments,  
Jerusalem artichoke cream and toasted hazelnuts

1, 4

**Line-caught roasted sea bass,**  
Sardinian fregola with olives and sun-dried tomatoes,  
Mango–avocado condiment

# Vegetarian Dishes

1

Sardinian fregola with olives and sun-dried tomatoes

1, 7, 8

**Spelt risotto with butternut squash**

# Meat

7, 9, 10, 12

**Slow-braised pulled pork cheek,**  
Potato espuma and pickled onions,  
Concentrated herb jus

France

1, 3, 7, 12

**Grilled beef fillet,**  
Tender gnocchi with truffle oil and Parmesan,  
Winter vegetables, meat jus reduction

extra 12€

France

10, 12

**Traditional Alsatian Sauerkraut**



France

1, 3, 7, 8, 12

**Guinea fowl supreme, skin-stuffed,**  
Spelt risotto with butternut squash, yellow wine sauce

France

# Cheese

7,8

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

10 minutes wait

1, 3, 6, 7, 8

**Chocolate fondant,**  
Caramel insert, marbled vanilla ice cream,  
Caramel and pecans

1, 3, 7, 8

**Passion fruit entremet with a raspberry heart,**  
Crispy Breton shortbread

1, 3, 7

**Frozen lemon Chiboust cream,**  
Light caramelization and diced exotic fruits

1, 3, 7, 8

**Tender pear with praline,**  
Milk chocolate ganache, crumble, pear gel and sorbet

1, 3, 7, 8, 12

**Fruit sorbet served with a shot of liqueur**  
(Choice of: Gewurztraminer marc, pear, mirabelle plum, raspberry...)

*All prices include service charge*

# Children's Menu

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

## Main Course

4

**Grilled Skrei cod,**

Served with mashed potatoes or fries, or vegetables

1, 7, 12

**Charolais beef burger, cream sauce,**

Served with spelt risotto or fries, or vegetables

10

**Alsatian sausages, fresh fries and green salad**

## Dessert

1, 3, 6, 7

**Ice Cream and Sorbet Cup,**

(2 scoops, flavors of choice, depending on availability)

1, 3, 6, 7, 8

**Chocolate fondant,**

Caramel insert, marbled vanilla ice cream,

Caramel and pecans

10 minutes wait

# 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:** Products containing molluscs

*Our meats are sourced from the European Union.  
All our dishes are homemade, made from raw ingredients*

# Amis des Violettes

The Violettes team is pleased to welcome you to its « Amis des Violettes » evenings:



## Lounge Bar :

Aperitif served from 7:00 PM at the Lounge Bar.



## Restaurant:

Cold starters buffet.

Hot buffet or hot dish served at the table.

Cheese and dessert buffet.\*

Drinks are included from starter to dessert:  
wine, water, and coffee or tea.

Large tables are set up for all of our guests.  
All of our evenings are lively with musical ambiance.

The evenings end at midnight in the restaurant, but continue for those who wish at our Lounge Bar, with drinks à la carte (extra charge).

*\*Alternative options for intolerances and allergies (to be specified at the time of booking).*



Enjoy our « Amis des Violettes » rates, subject to availability:  
A stay in a superior double room with breakfast and access to our 1500 m<sup>2</sup> SPA is offered at the preferential rate of 289€.  
(Available from 3:30 PM).

# Program for 2026



**Every first Thursday of the month**

## Thursday, February 5: Departure for Italy

Italy in music and on the plate!

## Thursday, March 5: Flavors of Asia

Traditional dishes and specialties from China, Japan, Thailand, and India...

## Thursday, April 9: April Fish!

Shellfish, fish, and other seafood delights...

## Thursday, May 7: Asparagus Festival

Our asparagus in all its forms...

## Thursday, June 4: Latino Night

Latin specialties, tapas, paella, etc...

## Thursday, July 2: World Football Flavors

Let's celebrate the World Cup with a mix of international cuisines, in a lively and festive atmosphere

## Prices

**€99 per person (drinks included)**

**Except for the December event:  
€109 per person (drinks included)**

**And for the August events:  
€119 per person (drinks included)**

*\*\*Weather permitting*

## Thursday, August 6 and Friday, August 7: White Nights\*

All in white in the Violettes garden!  
Barbecue and grilled specialties

## Thursday, September 3: Oriental Night

Specialties of the Thousand and One Nights, couscous, tagine...

## Thursday, October 1: A Walk in the Woods...

Mushroom-based specialties

## Thursday, November 5: Witches' Ball

A delicious yet terrifying cold buffet, game dishes...

## Thursday, December 3: The Magic of Christmas

Festive buffet, featuring oysters, foie gras, and smoked salmon

