

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

Desserts

1, 3, 6, 7, 8

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

10 minutes wait

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

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|----------|---|
| 4 | Grilled Skrei cod,
Served with mashed potatoes <u>or</u> fries, <u>or</u> vegetables |
| 1, 7, 12 | Charolais beef burger, cream sauce,
Served with spelt risotto <u>or</u> fries, <u>or</u> 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 m² 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

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

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*

