

# 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

## 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 Cheese Shop, 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