

# Wine and Beverage Pairing

## Apéritifs

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

**French Apéro** - 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 €88.00:  
Starter – Fish – Meat – Cheese or Dessert

Last order taken at 8:45 p.m.

## Starter

1, 10, 14

Scallop tartare,  
Citrus zest and apple brunoise,  
Arugula bouquet

OR

1, 3, 7, 11, 12

Duck foie gras terrine,  
Soft apricot center, rosemary gel,  
Served with brioche

## Fish or Vegetarian

1, 5, 7, 8

Breaded salmon fillet,  
Orange-braised fennel confit,  
Yellow curry satay sauce

OR

1, 7, 8

“Primavera” Risotto  
Green asparagus, peas, and zucchini,  
Parmesan shavings

## Meat

7, 12

Whole roasted beef fillet, single cooking, extra 15,00€  
Creamy potatoes with hints of black truffle France

OR

10,12

Traditional Alsatian Sauerkraut



## Cheese or Desserts

10

Authentic Swiss Gruyère,  
Arugula and fig-violet jam

OR

1, 3, 7, 8, 12

Grand Marnier frozen soufflé,  
Apricot coulis

OR

1, 3, 5, 6, 7, 8

Blueberry cookie stick,  
Whipped ganache and Burgundy blackcurrant sorbet

OR

1, 3, 7, 8, 12

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

Our meats are sourced from France.  
Net prices, service included

À la carte:

Starter: €27.00

Main course: €32.00

Cheese platter or Dessert: €13.00