

# *Le Jardin des Violettes*

Our restaurant offers delicious cuisine blending  
Alsatian tradition and modernity.



*Enjoy!*

# Wine and Beverage Pairing

Unlimited throughout the meal: 41.00€ 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 - La Jarousse Bio - Château La Comédie

Châteaux des Sarrins Rosé - Côtes de Provence

Sauvignon Blanc - Henry Bourgeois

## Red Wines

Pinot Noir d'Alsace - Terres Chaudes Bio - Edmond Schueller, Husseren-les-Châteaux

Chinon - Le Croquant - Plouzeau Val de 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

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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

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### 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

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### 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 56.00€: starter, main course, cheese  
4-course menu of your choice at 77.00€: starter, fish, meat, cheese or dessert  
A la carte : Starter 20€ / Main Course: 32€ / Cheese or Dessert: 13€

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

## Starters

1, 3, 7, 10	<b>Leeks with nori vinaigrette,</b> Shallot and red onion dressing, Parmesan crumble with Alsatian horseradish	
1, 10, 14	<b>Scallop tartare,</b> Citrus zest and apple brunoise, Arugula bouquet	
1, 3, 7, 11, 12	<b>Duck foie gras terrine,</b> Soft apricot center, rosemary gel, Served with brioche	Extra 6,50€
7, 8, 12, 14	<b>Traditional snails</b>	6 as part of the set menu 12 à la carte
3, 5, 7, 10	<b>White asparagus from Raedersheim*,</b> Truffled ham, Lemon herb mayonnaise	*subject to availability depending on the harvest

## Fish


- 4, 12      **Red mullet fillets,**  
"Primavera" risotto with green asparagus, peas, and zucchini,  
Parmesan shavings
- 1, 2, 3, 5, 12      **Linguine with roasted king prawns,**  
Basil and wild garlic pesto,  
Melt-in-the-mouth artichokes and sun-dried tomatoes
- 1, 5, 7, 8      **Breaded salmon fillet,**  
Orange-braised fennel confit,  
Yellow curry satay sauce

## Vegetarian Dishes

Lactose-Free & Gluten-Free

- 12      **"Primavera" Risotto**  
Green asparagus, peas, and zucchini,  
Parmesan shavings

## Meat

- 1, 7, 12      **Veal medallion in Espelette pepper crust,**      France  
Creamy potatoes with hints of black truffle
- 5, 7, 8, 12      **Ribeye medallions with maître d'hôtel butter,**      Extra 12€      France  
Asparagus duo and shallot fondue
- 1, 7, 12      **Roasted duck breast,**      France  
Gingered carrot purée,  
Crispy potato croquettes with reduced jus
- 10,12      **Traditional Alsatian Sauerkraut**            France

## Cheese

10                      **Authentic Swiss Gruyère,**  
Arugula and fig-violet jam

7,8                      **Cheese trilogy:**  
Munster, Swiss Gruyère and goat cheese

## Desserts

1, 3, 5, 6, 7, 8      **Velvet macaron,**  
Dark chocolate mousse, cocoa nib crunch, caramel insert,  
Red fruit sorbet

1, 3, 7, 8              **Japanese-inspired finger dessert,**  
Joconde sponge with Matcha green tea,  
Mango-passion compote, yuzu mousse and Corsican yuzu sorbet

1, 3, 7, 8, 12        **Grand Marnier frozen soufflé,**  
Apricot coulis

1, 3, 5, 6, 7, 8      **Blueberry cookie stick,**  
Whipped ganache and Burgundy blackcurrant sorbet

1, 3, 7, 8, 12        **Fruit sorbet served with its liqueur**  
(Choice of: Gewurztraminer marc, pear, mirabelle plum, raspberry...)

*Net prices, service included*

# Children's Menu

2-course menu of your choice at 18.00€: main course - dessert

## Main Course

1, 3, 5, 7, 12

**Charolais beef burger with brown sauce,**  
Served with risotto or linguine or fries

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**Alsace-style knacks,**  
Fresh fries

1, 3, 4, 5, 6, 7, 8, 12

**Grilled salmon fillet**  
Served with risotto or linguine or fries

## Dessert

1, 3, 6, 7

**Ice cream and sorbet cup**  
(2 scoops, flavors available depending on availability)

1, 3, 5, 6, 7, 8

**Dark chocolate and caramel macaron**

# 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 France.*

# 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).

### 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)**

# 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

