

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

 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, 5, 7, 8, 10, 12

Buffalo Burrata
Fruit Bread Crisp
Beetroot-Flavoured Hummus

OR

1, 3, 7, 8, 11, 12

Duck Foie Gras
Coconut crumble, grapes and exotic fruit gel
Served with homemade sesame brioche

Fish or Vegetarian

⁴ **Pan-Seared Sea Bream Fillet (unilateral cooking)**
Summer Vegetables, Vierge Sauce

OR

7, 12

Basil and Sun-Dried Tomato Risotto
Parmesan flakes

Meat

5, 6, 11, 12

Slow-cooked Iberian Pork Pluma
Vegetable Piperade with chorizo
Sweet Chili Sauce

SPAIN

OR

7, 9, 12

Roasted French Beef Tenderloin
Kerala peppercorn
Seasonal vegetables and Thyme-flavoured ratte potatoes from Le Touquet

FRANCE

Cheese or Desserts

7, 10

Authentic Swiss Gruyère Cheese
Arugula and purple fig jam

OR

1, 3, 7, 8,

Red Berry Delight
Almond Biscuit, red berry mousse and sorbet

OR

1, 3, 6, 7, 8, 12 **Frozen Black Forest Cake with Griottines Cherries**
Chocolate Sponge, Kirsch Ice Cream

Net prices, service included

À la carte:

Starter: €27.00

Main course: €32.00 (Roasted beef fillet €47.00)

Cheese platter or Dessert: €13.00