

Le Jardin des Violettes

Our restaurant serves flavourful cuisine
blending Alsatian tradition with a modern touch.



Enjoy your meal!

Aperitif Menu

APERITIFS

	4cl	6cl	12cl
Kir – <i>white wine</i>			8 €
Crémant Signature – Crémant with violet liqueur			8 €
Kir Crémant			8 €
Kir Royal – <i>Champagne Bruno Paillard</i>			18 €
Ricard / Pastis	6 €		
Campari		6 €	
Martini – <i>white or red</i>		6 €	
Port “Andersen 10 years” – <i>white or red</i>		8 €	
Suze		6 €	

COCKTAILS & MOCKTAILS

	40cl
Apérol Spritz, Hugo Spritz, Mojito	13 €
Apérol Spritz, Hugo Spritz, Mojito <i>alcohol-free</i>	11 €

BEERS & CIDERS

	25cl	50cl
Licorne – <i>lager (5.0%)</i>	4,50 €	9 €
Seasonal beer	5 €	10 €
Amer / Picon / Cynar	5 €	10 €
Monaco, Shandy, Beer with syrup	5 €	10 €
Alcohol-free beer (<i>33cl bottle</i>)	4,50 €	

ALSACE CRÉMANTS

	12 cl	75 cl
A87A/B Cave Du Viel Armand - Brut - Wuenheim	7.50€	42€
A91B J.L. Freudenreich - Brut - Eguisheim		48€
A90A/B Cave Du Viel Armand - Rosé - Wuenheim	9.00€	48€
A91A Muré “Grand Milésime” ORGANIC - Brut - Rouffach		73€

CHAMPAGNES

	12 cl	75 cl	1,5 L
H24/H34 Jean Noël HATTON - Blanc de Blancs	17€	105€	
H25/H35 Bruno Paillard “1ère cuvée” - Extra Brut	17€	130€	195€
H26/H36 Bruno Paillard “Rosé 1ère cuvée” - Extra Brut	22€	80€	275€
RF25 Taittinger - Brut		170€	200€
RF11 Taittinger - Brut (2013)		90€	
RF18 Taittinger - Rosé		350€	225€
RF12 Taittinger - “Comtes de Champagne” - Blanc de Blancs		95€	
RF10/14 Ruinart - Brut		150€	210€
CF1/3 Ruinart - Rosé		165€	345€
RF2/22 Ruinart - Blanc de Blancs			350€

WATERS, JUICES & SOFTS

Lisbeth water – <i>Blue, Green, Red</i>	50cl	4,50 €	100cl	9 €
Fruit juices			25cl	4,50 €
(<i>Banana, Lychee, Tomato, Pineapple, Multifruit, Orange, Apple</i>)				
Coca Cola – <i>Original, Zero</i>			33cl	4,50 €
Ginger beer – <i>Fever Tree</i>			20cl	5 €
Lemonade – <i>Liness</i>			33cl	4,50 €
Orangina			33cl	4,50 €
Pom’ – <i>sparkling apple juice</i>			20cl	4,50 €

Restaurant Menu

(Except Saturday evening)

3-course set menu €56.00: starter - main - cheese or dessert
4-course set menu €77.00: starter - fish - meat - cheese or dessert
À la carte: Starter: €20.00 / Main: €32.00 / Cheese or Dessert: €13.00
Extra side dish: €5

Last orders: 1:45 pm and 8:45 pm

Starters

7, 8, 10,	Vegetarian Salad Autumn mix Walnuts, mushrooms, butternut and Comté...	
3, 4, 7, 10	Citrus Confit Mackerel Courgette with horseradish Spiced mayonnaise	
1, 3, 7, 8, 11, 12	Duck Foie Gras Roasted hazelnuts and purple fig jelly Served with homemade sesame brioche	Suppl. €6.50
7, 8, 12, 14	Traditional Escargots (snails)	6 in set menu 12 à la carte
1, 3, 10, 12	Smoked Beef Carpaccio Pickled shimeji & butternut, walnuts and aged Comté	

Fish

2,7,12

Plancha-grilled Black Tiger Prawns
Wild mushroom risotto

7,8,9,14

Woodland Scallops
Celeriac cream, wild mushrooms
Diced tart apple and toasted hazelnuts

2,4,6,7,12,14

Corsican Meagre Fillet “Label Rouge”
Braised leeks, shellfish emulsion

Vegetarian Dishes

1,7,9

Vegetable Medley
Fennel tatin and potato croquettes

7, 12

Creamy Black Truffle Risotto
Parmesan shavings

Meat

5, 6, 11, 12

Duck Breast with Timut Pepper
Fennel tatin, orange sauce

France
Bulgaria

7, 9, 12

Beef Fillet Rossini
Potato croquettes, mushrooms, seasonal vegetables
Périgueux sauce

Suppl.
€15

France

1, 7, 10, 12

Slow-cooked Pulled Lamb Shank
Red kuri squash velouté, rocket
Rosemary jus

New
Zealand

10,12

Traditional Alsatian Choucroute



France

Cheese

7, 10 **Genuine Swiss Gruyère**
Rocket and wild rosehip jam

7,8 **Selection of Local and International Cheeses**
Munster (farmhouse), Swiss Gruyère, Bleu d'Auvergne PDO

Desserts

1,3,5,6,7,8 **Crunchy Peanut Delight**
Dacquoise with hazelnut & milk chocolate mousse
Served with Madagascar vanilla ice cream

1,3,5,6,7,8 **Mandarin Entremet**
Crunchy speculoos
Mandarin mousse and sorbet

1,3,5,6,7,8 **Chocolate Brownie**
Crème anglaise
Stracciatella ice cream

1,3,7,8,12 **Fruit Sorbet with its Matching Spirit**
(Choice of: Gewurztraminer marc, pear, mirabelle plum, raspberry...)

Net prices, service included

Kids' Menu

2-course menu €18.00: main - dessert

Main Course

1, 3, 5, 7, 12

Charolais Beef Patty, Brown Jus
Risotto or vegetables or fresh fries

France

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

Grilled Meagre Fillet
Risotto or vegetables or fresh fries

10

Alsatian Knack Sausages
Fresh fries

France

Dessert

1, 3, 6, 7

Ice Cream & Sorbet Cup
(2 scoops, flavours subject to availability)

1,3,5,6,7,8

Chocolate Brownie
Crème anglaise
Stracciatella ice cream

Allergens

1/ Cereals: Products containing gluten: wheat, rye, barley, oats, spelt or their hybridised strains, and cereal products containing gluten

2/ Crustaceans: Products made from crustaceans

3/ Eggs: Products made from eggs

4/ Fish: Products made from fish

5/ Peanuts: Products made from peanuts

6/ Soy: Products made from soy

7/ Milk: Products made from milk, including lactose

8/ Tree nuts: Almonds, hazelnuts, pistachios, cashews, pecans, Brazil nuts, macadamia nuts, Queensland nuts and products made from them

9/ Celery: Products made from celery

10/ Mustard: Products made from mustard

11/ Sesame seeds: Products made from sesame seeds

12/ Sulphites: Products containing sulphites

13/ Lupin: Products made from lupin

14/ Molluscs: Products made from molluscs

Wine & Drinks Pairing

Unlimited during your meal: €41.00 per person

Aperitifs

Crémant d'Alsace Brut - Cave du Vieil Armand, Wuenheim

Crémant d'Alsace with violet liqueur

Muscat d'Alsace - Léon Baur

Ricard / Pastis

Martini (Red or White)

Port (Red or White)

Campari

Beer (Picon / Amer / Cynar)

Cocktails

(Apérol, Hugo, Mojito, Planteur)

Cocktail without alcohol

(Tropical, Virgin Mojito, Virgin Spritz)

White & Rosé Wines

Muscat - Léon Baur, Eguisheim

Riesling - Jean-Luc Freudenreich, Eguisheim

Pinot Gris Tradition - Materne Haegelin, Orschwihr

Gewurztraminer - Cave Vieil Armand, Wuenheim

Pinot Noir Rosé - Cave de Turckheim

Pinot Blanc - P Blanck - Kientzheim

Coteaux Bourguignons Blancs - Louis Jadot

Chardonnay - La Jalousie Organic - Château La Comédie

Châteaux des Sarrins Rosé - Côtes de Provence

Sauvignon Blanc - Henry Bourgeois

Red Wines

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

Chinon - Le Croquant - Plouzeau Loire Valley

Coteaux Bourguignons - Louis Jadot

L'arlequin - Château la Comédie - Bordeaux

100% Syrah - Les Vins de Vienne - Rémeage

Côtes du Rhone - Roulepiere Amadieu

Waters, Juices & Hot Drinks

“Lisbeth” Water (Still, Light, Sparkling)

Fruit juices, sodas and tonics

Coffee, regular or decaf

Tea and herbal infusions

Hot chocolate

Drinks

ALSACE CRÉMANTS & CHAMPAGNES BY THE GLASS 12,5cl

Crémant Brut - Cave du Vieil Armand - Wuenheim	7.50€
Crémant Rosé - Cave du Vieil Armand - Wuenheim	9.00€
Champagne - Blanc de Blancs - Jean Noël HATON	17.00€
Champagne Extra Brut - 1ère Cuvée - Bruno Paillard	17.00€
Champagne Rosé - Rosé 1ère Cuvée - Bruno Paillard	22.00€

WHITE & ROSÉ WINES 12,5cl

ALSACE

Gewurtzraminer "Origine" - Cave du Vieil Armand - Wuenheim	7.50€
Gewurtzraminer "Douceur Automnale" - Cave du Vieil Armand - 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 - Cave de Turkheim	7.50€

BURGUNDY

Chablis - Domaine Millet	12.00€
Coteaux Bourgignon - Louis Jadot - Beaune	11.50€

CÔTES DE PROVENCE

Chateau des Sarrins rosé Organic - Domaine des Sarrins	7.50€
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LANGUEDOC

Chardonnay - Colombette Organic - Famille Pugibet	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 - Le Croquant-Plouzeau - Loire Valley	9.00€
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CÔTES DU RHÔNE

Côtes du Rhône - Roulepiere Amadiou	7.50€
Syrah - Reméage - Les vins de Vienne	7.50€

BURGUNDY

Coteaux Bourgignon - Louis Jadot - Beaune	11.00€
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2026 Programme



Every first Thursday of the month

Thu 5 February: Off to Italy

Italy in music and on your plate!

Thu 5 March: Flavours of Asia

Typical Chinese, Japanese, Thai or Indian dishes...

Thu 9 April: April Fools' Fish!

Shellfish, fish, seafood and crustaceans...

Thu 7 May: Asparagus Festival

Our asparagus in every shape and form...

Thu 4 June: Latino Night

Latin specialities, tapas, paella, etc...

Thu 2 July: Football World Flavours

Celebrating the World Cup with a mix of international cuisines
Festive, sporty atmosphere

Prices:

€99/person (drinks included)

**Except the December evening:
€109/person (drinks included)**

**And the August evenings:
€119/person (drinks included)**

**Weather permitting*

Thu 6 & Fri 7 August: White Nights*

Everyone in white in the Violettes garden!
Barbecue & Grill Night

Thu 3 September: Oriental Night

Arabian Nights specialities, couscous, tagine...

Thu 1 October: A Walk in the Woods...

Mushroom specialities

Thu 5 November: The Witches' Ball

A gourmet yet terrifying cold buffet, game dishes...

Thu 3 December: Christmas Magic

Festive buffet featuring oysters, foie gras and smoked salmon

