

Wine & Drinks Pairing

Aperitifs

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

Crémant d'Alsace with violet liqueur

Muscat d'Alsace - Léon Baur

Ricard / Pastis

Martini (White / Red / Campari)

Port (Red or White)

Campari

Beer (Picon / Amer / Cynar)

Cocktails

(Apérol, Hugo, Mojito, Planteur)

Cocktails (alcohol-free)

(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

Camas Chardonnay - Anne de Joyeuse, Languedoc

Chateaux des Sarrins Rosé - Côtes de Provence

Pinot Noir Rosé - Cave de Turckheim

Pinot blanc - P Blanck - Kintzheim

Coteaux Bourguignons Blanc - Louis Jadot

Chardonnay Famille Pugibet - Languedoc

Sauvignon Blanc - Henry Bourgeois

Red Wines

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

100% Syrah - Les Vins de Vienne - Réméage

Chinon - Domaine de la Perruche, Loire

Coteaux Bourguignon - Charles et fille

L'arlequin - Château la Comédie, Bordeaux

Waters, Juices & Hot Drinks

"Lisbeth" water

(Still, Light, Sparkling)

Fruit juices, sodas & tonics

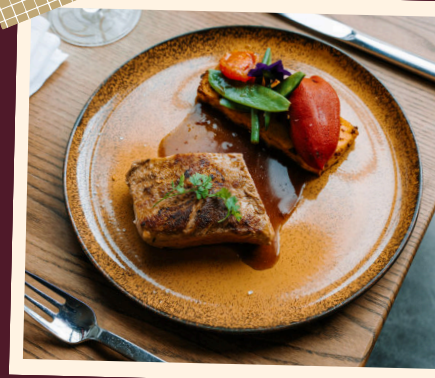
Coffee (regular or decaf)

Hot chocolate

Tea / herbal infusions

V Les Violettes ****
HOTEL & SPA

Saturday Evening Menu



Dinner

4-course set menu €88.00:
Starter - fish - meat - cheese or dessert

Last orders: 8:45 pm

Starters

Duck Foie Gras

1,3,7,8,11,12

Roasted hazelnuts and purple fig jelly
Served with homemade sesame brioche

OR

1,3,10,12

Smoked Beef Carpaccio

Pickled shimeji & butternut, walnuts and aged Comté

Fish or Vegetarian

2,4,6,7,12,14

Corsican Meagre Fillet “Label Rouge”

Braised leeks, shellfish emulsion

OR

7,12

Creamy Black Truffle Risotto

Parmesan shavings

Our meat comes from the European Union.
All our dishes are homemade from raw ingredients
Net prices, service included

Meat

10,12

Traditional Alsatian Choucroute

OR

7,9,12

Whole-roasted Beef Fillet

Potato croquettes, mushrooms and seasonal vegetables
Périgueux sauce

Cheese or Desserts

7,10

Genuine Swiss Gruyère

Rocket and wild rosehip jam

OR

1,3,5,6,7,8

Mandarin Entremet

Crunchy speculoos
Mandarin mousse and sorbet

OR

1,3,6,7,8,12

Chocolate Brownie

Crème anglaise
Stracciatella ice cream

À la carte:

Starter: €27.00

Main: €32.00 (except beef fillet €47.00)

Cheese plate or Dessert: €13.00