



Le restaurant



**In the kitchen, Jean-Paul Acker,
Roger Bouhassoun, Daniel Stein
and their team are happy to present
you the menu**

The products on this menu have been selected for their quality and we work with craftsmen and producers of the region who have, like us passion for their work...

All the dishes are "home-made" and prepared on the spot from raw products.
The breads, made in our own kitchen, are baked before each service.





Set menu with choice

3-course menu:	€ 75.- / pers.
Starter + main:	€ 65.-/ pers.
Main + dessert:	€ 49.-/ pers.
Starter + dessert:	€ 45.-/ pers.

Marked menu items **can be prepared**

to meet special dietary requirements:

●: on request gluten free ●: on request lactose free



Starters

Signature sauce
since 1982

Pink trout from Alsace

smoked by us, fermented vegetables,
cream with cumin (*alcohol*), seaweed and preserved lemon •

½ Lobster

with charcoal, chard and rhubarb
with head juice, strong juice and creamy lobster •
(supplement 10 €)

"Siesskass" (*organic cottage cheese from Richard's farm*)

natural and in a light mousse
in an open raviole, girolles and plantain

Foie gras

of ducks from the Doriath farm prepared
half-cooked by us, cherries in 2 ways:
the pulp in concentrate and the juice
as a kirsch granita • •

Pressed vegetables

raw and cooked, creamy with fresh herbs
from our own herb garden, crispy cereals • •

The fish

Arctic char confit

potato with hazelnut butter,
almond praline, burnt lemon juice •

Whole lobster

cooked on charcoal, chard and rhubarb
with head juice, strong juice and creamy lobster sauce •
(supplement 20 €)

Grilled French sturgeon

peas and sponge cake with tarragon,
pearl poultry juice • •

Accompany this dish with 15 grams of French oscietra caviar.
Caviar supplement 30 €

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The meats

Pork from the valley,

lacquered and flavoured,
heart of acidulated and grilled sucrine,
savory juice •

Duo of veal

fillet with brown beer,
sweetbreads in a cereal crust,
raw and cooked artichoke •

Beef - fillet a la plancha,

spinach, tomato and samphire,
iodized juice • •

Cheeses 11 €

Plate of fresh and mature cheeses from our regions (approx. 100g):

*Origin of our cheeses: Goetz farm in Mussig,
Chèvrerie du Solbet in Solbach, Ferme du Chenesire in Steige
and "Brebis et Compagnie" farm in Le Puid...*

The cheeses are accompanied by chutneys,
red fruit jelly, rosehip coulis...
all homemade

In addition for the packages



The desserts

Must be ordered at the beginning of the meal

Chocolate tartlet (70% cocoa - Valrhona house),
tonka cream,
refreshing blueberry sorbet

Gourmet strawberry beehive,
organic yoghurt ice cream from Climont,
smooth cream with honey from our own beehives,
crunchy meringue •

*Signature desert
since 1982*

Hot soufflé
with mirabelle plum brandy
from the Nusbaumer distillery in Steige,
Eskimo with Mirabelle plum from Lorraine IGP •

Ice creams and sorbets
made by our pastry chefs
according to their inspiration and the seasons,
delicacies to be crunched • •

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'Garden' Menu 75 €

This menu can be chosen as part of the Gourmand & Spa package

Chef's appetizer

Pressed raw and cooked vegetables,
creamy with fresh herbs from our aromatic garden,
cereal crisp • •

Tart and roasted sucrine heart,
egg and savory condiment,
green oil • •

Peas
crushed and natural,
sponge cake with tarragon •

Spinach, tomato and samphire
like a mille-feuille,
tomato pulp with smoked garlic • •

"Siesskass" (*organic cottage cheese from Richard's farm*)
natural and in a light mousse in an open raviole,
girolles and plantain

Beetroot
in syrup and parsley sorbet • •

Chocolate tartlet (*70% cocoa - Valrhona house*),
tonka cream,
refreshing blueberry sorbet

MENU CANNOT BE MODIFIED

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Tasting Menu..... 105 €

Chef's appetizer

Signature sauce
since 1982

Pink trout from Alsace

smoked by us, fermented vegetables,
cumin cream (*alcohol*), seaweed and candied lemon •

Foie gras

from the Doriath farm prepared
half-cooked by us, cherry in 2 ways:
the pulp in concentrate and the juice
like a kirsch granita • •

½ Lobster

Cooked on charcoal, chard and rhubarb
with head juice, strong juice and creamy lobster sauce •

Beef - fillet a la plancha,

spinach, tomato and samphire,
iodized juice • •

"Siesskass" (*organic cottage cheese from Richard's farm*)

au naturel and in a light mousse
in an open raviole, girolles and plantain

Beetroot

in syrup and parsley sorbet • •

Chocolate tartlet (*70% cocoa - Valrhona house*),

tonka cream,
refreshing blueberry sorbet



Children's menu 30 €

Starter - Main course - Dessert

Starters:

- Rillettes of pink trout from Alsace •
- Cold homemade pâté en croûte and fresh vegetables
(meat or fish according to availability)
- Pressed raw and cooked vegetables,
creamy with fresh herbs from our aromatic garden,
crunchy cereals • •

Main courses:

- Poultry roll, white ham and tomme cheese from our mountains,
creamy sauce • •
- Pollack natural,
almond praline, lemon sauce • •

*The dishes are accompanied by a choice of:
mashed potatoes, fresh pasta or seasonal vegetables*

Desserts:

- Ice cream and sorbets
made by our pastry chefs
according to their inspiration and the seasons,
delicacies to chew on • •
- Moelleux chocolate and vanilla ice cream,
all homemade

For their respect of traditions
and their know-how, we buy
from these local producers

Fruits and vegetables

Les Vergers de la Marande in Saulxures
Jardin de la Haute in Saulxures
Ferme Vierling in Schnersheim
Ferme du Palais in Saint-Stail
Ferme Maurer in Dorlisheim
Ferme du Bel Air in Landroff
Plus Que Chou in Geispolsheim
Les Jardins d'Agathe in Huttendorf
Les Jardins du Ried in Hoerd
Les jardins de Galilée in Provenchères-sur-Fave
Les jardins de La Cheneaudière

Meat

Ferme du Jodie in Steige
Ferme Les Fougères in Belmont
Association de chasse de Colroy La Roche
Ferme Kieffer in Nordhouse
Ferme Allant Vers in La Grande Fosse
Ferme Doriath in Sultz-Les-Bains

Cheeses, dairy products, eggs

Laiterie du Climont in Saales
Ferme Richard in Steige
Ferme Goetz in Mussig
Brebis & Compagnie au Puid
Chèvrerie du Solbet in Solbach
Ferme Kientz in Ebersheim
Ferme du Palais in Le Palais

Other

Fishery François Guidat in Orbey (freshwater fish)
Aux Sources du Heimbach in Wingen (freshwater fish)
Safran « Etoilé » in Durrenentzen
Moulin Herzog in Illhaeusern
Moulin Stoll in Selestat
Bakery Brunstein
« Autour de la pomme » in Bourg Bruche
Saline d'Einville in Einville
Brasserie L'Abreuvoir in Breitenbach
Distillerie Massenez
Distillerie Meyer
Distillerie Wolfberger
Distillerie Nusbaumer
Rucher des 3 Châteaux in Châtenois
Ruchers de La Cheneaudière