



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, celery and watercress
with head juice, strong juice and creamy lobster •
(supplement 10 €)

Organic "siesskass" cottage cheese

in open ravioli served middle warm,
ceps and smoked red onions

Home-made foie gras

from ducks raised in Alsace, grapes in 2 ways:
the pulp in concentrate and the juice
as a granita with gewurztraminer marc • •

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, celery and watercress
with head juice, strong juice and creamy lobster sauce •
(supplement 20 €)

French sturgeon fillet

broccoli, sea lettuce and chives,
sabaillon with lemongrass • •

Extra: add French Oscietra caviar to this dish
- 6 grams + 15 €
- 15 grams + 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 •

Pan-fried duck foie gras

rolled Alsatian beef chuck,
kohlrabi, strong juice • •

Cheeses 14,50 €

Platter of fresh and mature cheeses from our regions:

*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 - Schaal House, Strasbourg),
tonka cream,
refreshing blueberry sorbet

Peaches

poached, raw and glazed,
Alsatian saffron and fresh verbena

Hot soufflé

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

*Signature desert
since 1982*

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 • •

Sautéed broccoli,
sea lettuce and chives,
lemon grass sabaillon •

Roasted kohlrabi
black garlic and fresh herbs •

Organic "siesskass" cottage cheese
in open ravioli served midle warm,
ceps and smoked red onions

Fennel
in syrup with lemon tarragon sorbet • •

Chocolate tartlet (70% cocoa - Schaal House, Strasbourg),
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 •

Home-made foie gras

from ducks raised in Alsace, grapes in 2 ways:
the pulp in concentrate and the juice
as a granita with gewurztraminer marc • •

½ Lobster

cooked on charcoal, celery and watercress
with head juice, strong juice and creamy lobster sauce •

Rolled Alsatian beef chuck

kohlrabi, strong juice • •

Organic "siesskass" cottage cheese

in open ravioli served midle warm,
ceps and smoked red onions

Fennel

in syrup with lemon tarragon sorbet • •

Chocolate tartlet (*70% cocoa - Schaal House, Strasbourg*),

tonka cream,
refreshing blueberry sorbet

This menu is served per table

or in combination with the 'Garden' Menu

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Children's menu 30 €

Starter - Main course - Dessert

Starters:

- Rillettes of pink trout from Alsace •
- Home-made duck foie gras,
prepared half-cooked by ourselves • •
- 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 Selest
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
Schaal House, Strasbourg (cocoa)
Rucher de La Cheneaudière (honey)
Rucher des 3 Chateaux in Chatenois (honey)