



# Le restaurant



*Jean-Paul Acker.*

**In the kitchen, Jean-Paul Acker,  
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.



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS





## Set menu with choice

**3-course menu:** .....€ 85.- / pers.

A deduction of €10 per item is applied if you do not want the full menu.

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Marked menu items **can be prepared**

to meet special dietary requirements:

•: on request gluten free    •: on request lactose free

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## Starters

*Signature sauce*  
*since 1982*

### **Pink trout from Alsace**

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

*Signature sauce*  
*since 1982*

### **½ Lobster**

with charcoal, artichoke and coriander,  
head of lobster juice and creamy lobster sauce •  
(supplement 15 €)

### **Snails from Alsace**

cream of rice with smoked garlic,  
leeks and parsley

### **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, fresh herbs cream,  
cereal crisp • •



## The fish

### Arctic char confit

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

### Whole lobster

cooked on charcoal, artichoke and coriander,  
head of lobster juice and creamy lobster sauce •  
(supplement 30 €)

Signature sauce  
since 1982

### Fish of the season *(depending on availability)*

Alsace asparagus, capers and fresh herbs,  
lemon sabailon

Extra: add your fish with french Oscietra caviar  
6 grams: + 15 €  
15 grams: + 30 €

## The meats

### Glazed pork from our valley

alsatian asparagus, torrefied hazelnuts,  
laurel juice •

### Pigeon from Alsace

spinach, oyster mushrooms and shallots,  
arugula, candied legs,  
carcass juice • •

### Lamb confit and rosé

peas and glasswort,  
reduced juice • •

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## Cheeses ..... 16,50 €

The trolley of fresh and matured cheeses from our regions:

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

The cheeses are accompanied by chutneys,  
and rosehip coulis...  
all homemade

*In addition for the packages*

## The desserts

*Must be ordered at the beginning of the meal*

**Chocolate** (*Cacao 70% - Schaal house in Strasbourg*),  
fresh mango tartar,  
sorrel condiment •

**Strawberries**  
balsamic and thyme,  
oatmeal biscuit • •

**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 • •

*Signature desert  
since 1982*

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craftsmen and producers from the region who, like us, have a passion for their work.*



## 'Garden' Menu ..... 85 €

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

**Asparagus and saffron, from Alsace** • •

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**Pressed raw and cooked vegetables**

creamy with fresh herbs,  
cereal crisp • •

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**Fresh peas**

cream sauce and leek oil

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**Artichoke and coriander**

olive condiment • •

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**Spinach, oyster mushrooms and shallots**

sour cream

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**Fennel**

in syrup and tarragon-lemon sorbet • •

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**Chocolate** (*Cacao 70% - Schaal house in Strasbourg*),

fresh mango tartar,  
sorrel condiment •

**MENU CANNOT BE MODIFIED**

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## Tasting Menu..... 110 €

**Asparagus and saffron, from Alsace** • •

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Signature sauce  
since 1982

**Pink trout from Alsace**

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

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**Foie gras**

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

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**French Oscietra caviar**

potato with brown butter

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**Alsatian pigeon**

spinach, oyster mushrooms and shallots,  
arugula and leg confits, carcass juice •

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**Fennel**

in syrup and tarragon-lemon sorbet • •

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**Strawberries**

balsamic and thyme,  
oatmeal biscuit • •

**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 • •

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### 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*

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### 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  
Ferme Riedinger in Hoerd

### **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  
Schaal House, Strasbourg (cocoa)  
Rucher de La Cheneaudière (honey)  
Rucher des 3 Chateaux in Chatenois (honey)