



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.





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.

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 •

*Signature sauce
since 1982*

½ Lobster

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

French oscietra caviar

As an extra, accompany your fish entrees
and lobster with French Oscietre caviar

6 grams: + 15 €

15 grams: + 30 €

Alsatian beef chuck rolled up

aubergine with fresh herbs,
vinegared meat juice •

(served lukewarm)

Home-made foie gras

from ducks raised in Alsace,
cherries in 2 ways: the pulp in concentrate
and the juice as a granita with kirsch • •

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 moment *(depending on the fishing)*

tomato and pepper confit
flavoured with sage and lemon • •

French Oscietra caviar

In addition, accompany your fish
and lobster dishes with French Oscietre caviar

6 grams: + 15 €

15 grams: + 30 €

The meats

Glazed pork from the valley

Barbecued courgette,
currant- and tarragon juice • •

Pigeon from Alsace

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

Lamb confit and rosé

peas and glasswort,
reduced juice • •

All the products on this menu have been selected for their quality and we work with craftsmen and producers from the region who, like us, have a passion for their work. Origin of the lamb: Alsace (if not available: according to market availability).



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*

*All the products on this menu have been selected for their quality and we work with
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

Leeks and saffron of Alsace • •

Pressed raw and cooked vegetables

creamy with fresh herbs,
cereal crisp • •

Fresh peas

cream sauce and leek oil

Artichoke and coriander

olive condiment • •

Spinach, oyster mushrooms and shallots

sour cream

Fennel

in syrup and tarragon-lemon sorbet • •

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

fresh mango tartar,
sorrel condiment •

MENU CANNOT BE MODIFIED

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



Tasting Menu..... 110 €

Leeks and saffron of Alsace • •

*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,
cherries in 2 ways: the pulp in concentrate
and the juice as a granita with kirsch • •

French Oscietra caviar

potato with brown butter

Alsatian pigeon

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

Fennel

in syrup and tarragon-lemon sorbet • •

Strawberries

balsamic and thyme,
oatmeal biscuit • •

**This menu is served per table
or in combination with the 'Garden' Menu**

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



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
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)