



Le restaurant



Jean-Paul Acker.

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

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

All the dishes are "home-made" and prepared on the spot from raw products.

The breads, made from Alsatian flour in our own kitchen, and 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.

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 candied orange •

*Signature sauce
since 1982*

Half Lobster

charcoal barbecued, roasted carrots and coriander,
head of lobster jus and creamy lobster sauce •
(extra 15 €)

French Oscietra caviar

As an extra, accompany your fish starters
and lobster with French Oscietra caviar

6 grams: + 15 €

15 grams: + 30 €

Poched egg

root vegetables, black garlic cream and fresh
aromatic herbs • •

(served lukewarm)

Home-made foie gras

from ducks raised in Alsace,
mirabelle plums 2 ways: the pulp as a concentrate
and the juice as a granita with "eau de vie" • •

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

charcoal barbecued, roasted carrots and
coriander, head of lobster jus and creamy
lobstersauce •
(extra 30 €)

Signature sauce
since 1982

Fish of the moment *(catch of the day)*

Alsatian cabbage with smoked butter,
juniper berry sabayon

French Oscietra caviar

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

6 grams: + 15 €

15 grams: + 30 €

The meats

Glazed pork from the valley

glazed beetroot, käzeknepfle with
home-dried ham, mustardy pig jus • •

"Coucou de Rennes" Hen

Squash two ways, barbecued and as a salad,
chickenstock reduction, creamy "foie gras"
sauce

•

French veal cooked pink

Alsatian sweet potatoe, citrusy arugula pulp,
pearled jus • •

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Cheeses 16,50 €

The trolley of fresh and matured cheeses from our local producers:

*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 are homemade

In addition for the set menu

The desserts

Must be ordered at the beginning of the meal

Chocolate (*Cacao 70% - Schaal house in Strasbourg*),
coffee infused cream with coffee liquor soaked
biscuit and cacao sorbet ●●

Nature decides of the fruit

Almond and walnut Genoa bread, rosemary
infused cream, citrus reduction juice

●●

Hot soufflé

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

Ice creams and sorbets

made by our pastry chefs
based on their inspiration and seasonality,
crunchy delicacies ●●

*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

Chesnut and forest mushrooms • •

Pressed raw and cooked vegetables

creamy with fresh herbs,
cereal crisp • •

Alsatian red beetroot and sour cream

Carrots and coriander

olive condiment • •

Barbacued squash in a saffron salad

Fennel

in syrup and tarragon-lemon sorbet • •

Nature decides of the fruit

Almond and walnut Genoa bread,
rosemary infused cream, citrus
reduction juice • •

MENU CANNOT BE MODIFIED

this menu must be ordered before 9pm

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 €

Chesnut and forest mushrooms • •

Signature sauce
since 1982

Pink trout from Alsace

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

Home-made foie gras

from ducks raised in Alsace,
mirabelle plum in 2 ways: the pulp in concentrate
and the juice as a granita with "eau de vie" • •

French Oscietra caviar

potato with brown butter

French veal cooked pink

Alsatian sweet potatoe, citrusy arugula pulp,pearled jus
•

Fennel

in syrup and tarragon-lemon sorbet • •

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

coffee infused cream with coffee liquor soaked biscuit and
cacao sorbet • •

**This menu is served for the whole table
or in combination with the 'Garden' Menu
and must be orderd before 9pm**

*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 35 €

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 • •
- Catch of the day simply griddled,
almond praline, lemon sauce • •

*The dishes are accompanied by a choice of:
mashed potatoes, fresh home made 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
Safran « Nature Passion » Laurent Abt, Gunsbach
Moulin Herzog in Illhaeusern
Moulin Stoll in Selestat
« 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)