

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.





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

Alsatian pink trout

slightly smoked, ginger light cream, sweet potato mash • •

Poached egg (*from the Kientz farm in Sélestat*)

seasonal vegetables with dried ham,
black garlic cream and citrusy arugula • • (*served lukewarm*)

Raw and grilled rolled vegetables

fresh herb cream and cereal crisp • •

Main course

Alsatian beef chuck

and pan seared duck foie gras, carrots and baby onions •

Wakame and lemon infused Skrei fillet

Alsatian celeriac with curcuma, orangy frothy butter • •

French Oscietra caviar

In addition, accompany your dishes
with French Oscietra caviar

6 gramms : + 15 €

15 gramms : + 30 €



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 packages

Desserts

Desserts must be ordered at the beginning of the meal

Chocolate (*Cacao 70% - Schaal house in Strasbourg*),
sesame praliné, organic milk iced parfait
and creamy blackened lemon •

Citrus fruits

Alsatian safron (Laurent Abt from Gunsbach)
crispy meringue and refreshing sorbet • •



‘Garden’ Menu..... 85 €

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

Chesnut Velouté

coffee infused light cream • •

Raw and grilled rolled vegetables

fresh herb cream and cereal crisp • •

Seasonal vegetable hotpot

citrusy arugula and black garlic cream • •

Caramalised Jerusalem artichoke

with herb pearled jus •

Carrot

roasted and as a mousse, baby onions and coriander • •

Fennel

in syrup and lemon tarragon sorbet • •

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

sesame praliné, organic iced parfait

with creamy blackened lemon •

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Citrus fruits

Alsation safron (Laurent ABT from Gunsbach)

crispy meringue and refreshing sorbet • •



Degustation Menu..... 110 €

Chesnut Velouté

with Alsatian duck foie gras •

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Poached egg *(from kientz farm in Sélestat)*

seasonal vegetables with dried ham, black garlic cream
and citrusy arugula • ● *(served lukewarm)*

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Alsatian pink trout

slightly smoked in house, ginger light cream
and sweet potato mash •

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French Oscietra caviar

jerusalem artichoke with squid ink cream • ●

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Alsatian pigeon *(from the kieffer farm in Nordhouse)*

Roasted celeriac and meat jus • ●

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Fennel

in syrup and lemon tarragon sorbet • ●

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

sesame praliné, organic iced parfait
with creamy blackened lemon •

or

Citrus fruits

Alsatian safron (Laurent ABT from Gunsbach)
crispy meringue and refreshing sorbet • ●

*This menu may not be changed, must be ordered for the whole table or together with
the 'Garden menu' and before 9pm*



Child's menu.....35 €

Choice of starter - Main course - Dessert

Starter:

- **Poached egg** (from the kientz farm)
barbecued squash •
- Homemade half baked **Duck foie gras**
from the Doriath farm • •
- **Raw and cooked pressed vegetables**
fresh herb cream and cereal crisp • •

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Main course:

- **Rolled French veal**, with white ham
and mountain cheese creamy sauce • •
- **Seasonal fish**
Squid ink cream sauce • •

The dishes are served with a choice of:

mashed potatoes, homemade pasta or seasonal vegetables.

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Desserts:

- **Ice cream or sorbets**
homemade by our pastry chefs
according to their inspiration • •
- Homemade half baked
chocolate cake with vanilla ice



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 (Poule « coucou de Rennes »)
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 Soultz-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)