

# Restaurant

## 'Le Feuillage'



*Jean-Paul Acker, head chef*

**Jean-Paul Acker and their team  
are pleased to present the menu**

The products on this menu have been selected for their quality. We work with local artisans and producers and producers who, like us, have a passion for their work and a passion for their craft...

All dishes are homemade and prepared from natural ingredients.  
The breads are baked before each service.



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS





Dishes marked with a colored symbol  
can be adapted to special dietary requirements on request :

- gluten-free on request
- lactose-free on request

Full list of allergens available on request.

All prices on this card include VAT, net, service included.

# Tasting menu

145 €/person.

**C**runchy to guess

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**C**harolais beef marinated in Alsace horseradish, white radish, egg yolk confit and parsley sabayon • •

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**S**ea scallops and French caviar, barbecued salsify and pearled broth with wild mushrooms • •

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**M**onkfish with burnt lemon, glazed beet and pinot noir bone juices • •

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**A**lsace pigeon, creamed and pressed celery, with its fresh branch, black truffle jus •

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**C**art of local cheeses, fresh and matured, from our local producers  
*In addition to your menu + 18,00 €*

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**F**ennel in syrup and lemon-tarragon sorbet • •

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**7**0% chocolate and popcorn cream, corn ice cream, milk foam and chocolate sauce •

**or**

**O**rganic Madagascar Vanilla, pear with Golden Eight liqueur, "Maison Massenez", olive oil diplomat • •

# 'Vegetable garden' menu

105 €/person.

**C**runchy to guess

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**C**hilled white radish with Alsace horseradish, candied egg yolk and parsley sabayon

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**B**arbecued salsify, wild mushrooms in duxelles and pearled broth • •

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**Q**uenelle with Climont organic corrace cheese, glazed beet,  
red wine reduction and blueberry

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**R**oasted pressed celery and smooth cream,  
with its fresh branch, black truffle jus

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**C**art of local cheeses, fresh and matured, from our local producers

*In addition to your menu + 18,00 €*

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**F**ennel in syrup and lemon-tarragon sorbet • •

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**7**0% chocolate and popcorn cream, corn ice cream,  
milk foam and chocolate sauce •

**or**

**O**rganic Madagascar Vanilla, pear with Golden Eight liqueur,  
"Maison Massenez", olive oil diplomat • •

## For their respect for tradition and their know-how, we buy from these local producers

### Fruits and vegetables

Les Vergers de la Marande à Saulxures  
Ferme Maurer à Dorlisheim  
Ferme du Bel Air à Landroff  
Plus Que Chou à Geispolsheim  
Les Jardins du Ried à Hoerd  
Ferme Riedinger à Hoerd  
Le P'tit Marché – Denis Digel à Sélestat

### Meats

Ferme du Jodie à Steige (Poule « coucou de Rennes »)  
Ferme Les Fougères à Belmont  
Association de chasse de Colroy La Roche  
Ferme Kieffer à Nordhouse  
Ferme Doriath à Soultz-Les-Bains (foie gras de canard et magret)  
La caille des Vosges à Bertrimoutier  
Paleron de bœuf d'Alsace

### Cheeses, dairy products, eggs

Laiterie du Climont à Saales  
Ferme Richard à Steige  
Ferme Goetz à Mussig  
Ferme Kientz à Ebersheim  
Ferme du Palais à Le Palais (lait bio)  
Les chèvres de bellefontaine à Lutzelhouse

### Other

Pisciculture François Guidat à Orbey (poissons d'eau douce)  
Aux Sources du Heimbach à Wingen (poissons d'eau douce)  
Safran de chez Laurent Abt à Gunsbach ou « Etoilé » à Durrenentzen  
Moulin Herzog à Illhaeusern (farine)  
Moulin Stoll à Selestat (farine)  
« Autour de la pomme » à Bourg Bruche (jus des pommes)  
Saline d'Einville à Einville (sel)  
Brasserie L'Abreuvoir à Breitenbach (drêches)  
Distillerie Massenez (liqueur et eaux de vie)  
Distillerie Meyer (liqueur et eaux de vie)  
Distillerie Nusbaumer (liqueur et eaux de vie)  
Distillerie Wolfberger (liqueur et eaux de vie)  
Maison Schaal, Strasbourg (chocolat) & maison Valrhona à Tain l'Hermitage (chocolat/cacao)  
Rucher de La Cheneaudière et Rucher des 3 Châteaux à Chatenois (miel)  
Pisciculture du breuchin à Amont et Effreney (truite fario)

This list of local producers is not exhaustive. It evolves according to the seasons, production or, more simply, to our own personal favourites and new encounters with artisans.