

Restaurant

'Le Feuillage' ✿



Jean-Paul Acker, Chef de cuisine

**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.





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.

Crunchy to guess

Charolais beef marinated in Alsace horseradish, white radish,
egg yolk confit and parsley sabayon ●●

Sea scallops and French caviar, barbecued salsify
and pearled broth with wild mushrooms ●●

Monkfish with burnt lemon, glazed beet and pinot noir bone juices ●●

Alsace pigeon, creamed and pressed celery,
with its fresh branch, black truffle jus ●

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

Fennel in syrup and lemon-tarragon sorbet ●●

70% chocolate and popcorn cream, corn ice cream,
milk foam and chocolate sauce ●

or

Organic Madagascar Vanilla, pear with Golden Eight liqueur,
"Maison Massenez", olive oil diplomat ●●

'Vegetable garden' menu

105 €/person.

Crunchy to guess

Chilled white radish with Alsace horseradish, candied egg yolk and parsley sabayon

Barbecued salsify, wild mushrooms in duxelles and pearled broth ●●

Quenelle with Climont organic corrace cheese, glazed beet,
red wine reduction and blueberry

Roasted pressed celery and smooth cream,
with its fresh branch, black truffle jus

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

Fennel in syrup and lemon-tarragon sorbet ●●

70% chocolate and popcorn cream, corn ice cream,
milk foam and chocolate sauce ●

or

Organic 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 Hoerdts
Ferme Riedinger à Hoerdts
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 Sélestat (farine)
« Autour de la pomme » à Bourg Bruche (jus des pommes)
Saline d'Einviller à Einviller (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 Effreny (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.