

Restaurant

'Le Feuillage' ✿

1 star MICHELIN Guide 2025



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.

French osciètre caviar (maison Sturia)

In addition, accompany your starters and main courses
with French osciètre caviar

30 grammes : +80 €

Beluga caviar on request

Please do not hesitate to contact us.

(current prices)

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

Tasting menu

145 €/person.

Crunchy to guess

Alsace yellow zucchini, organic vanilla butter,
shallot and shellfish condiment ●●

Doriath farm duck, pan-fried liver, smoked duck breast,
raw and cooked artichoke, burnt leaf juice ●●

Barbecued blue lobster, sage peas, head juices and creamy lobsterine ●●

Alsace beef, carrot pulp acidulated and roasted with marrow,
meat juice with cherry extraction ●

Cart of local cheeses, fresh and matured, from our local producers
In addition to your menu + 20,00 €

Fennel in syrup and lemon-tarragon sorbet ●●

Chocolate from Valrhona, crunchy gru  ,
creamy and 62% cocoa ganache, Oabika sorbet ●

or

Strawberry and coconut, coconut cookie and cream,
strawberry veil, condiment and coriander sorbet ●●

'Vegetable garden' menu

105 €/person.

Crunchy to guess

Alsace yellow zucchini with organic vanilla,
green marinated with thyme and shallot condiment ●●

Artichoke with black garlic, lemon pulp and olive oil soup ●●

Quenelle with Climont organic corrace cheese, peas with sage
and butter with pod juice ●

Mushrooms from our forests, harvest « 2024 » preserved by us,
crispy pastry, fresh herbs and mushroom juice ●

Cart of local cheeses, fresh and matured, from our local producers
In addition to your menu + 20,00 €

Fennel in syrup and lemon-tarragon sorbet ●●

Chocolate from Valrhona, crunchy gru  ,
creamy and 62% cocoa ganache, Oabika sorbet ●

or

Strawberry and coconut, coconut cookie and cream,
strawberry veil, condiment and coriander sorbet ●●

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

Fruits and vegetables

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

Meats

Ferme du Jodie à Steige (Chicken « coucou de Rennes »)
Ferme Les Fougères in Belmont
Association de chasse at Colroy La Roche
Ferme Kieffer in Nordhouse
Ferme Doriath in Soultz-Les-Bains (duck foie gras and duck breast)
La caille des Vosges in Bertrimoutier
Paleron de bœuf d'Alsace

Cheeses, dairy products, eggs

Laiterie du Climont in Saales
Ferme Richard in Steige
Ferme Goetz in Mussig
Ferme Kientz in Ebersheim
Ferme du Palais in Le Palais (bio milk)

Other

Pisciculture François Guidat in Orbey (freshwater fish)
Aux Sources du Heimbach in Wingen (freshwater fish)
Safran de chez Laurent Abt à Gunsbach or « Etoilé » in Durrenentzen
Moulin Herzog in Illhaeusern (flour)
Moulin Stoll in Selestat (flour)
« Autour de la pomme » in Bourg Bruche (apple juice)
Saline d'Einville in Einville (salt)
Brasserie L'Abreuvoir in Breitenbach (spent grains)
Distillerie Massenez (liquor and brandy)
Distillerie Meyer (liquor and brandy)
Distillerie Nusbaumer (liquor and brandy)
Distillerie Wolfberger (liquor and brandy)
Maison Schaal, Strasbourg (chocolate) & maison Valrhona à Tain l'Hermitage (chocolate/cocoa)
Rucher de La Cheneaudière et Rucher des 3 Châteaux à Chatenois (honey)
Pisciculture du breuchin in Amont et Effreney (Fario trout)
L'atelier du frais de la Belle marée in Remiremont

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.