



# Le restaurant



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

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

All the dishes are "home-made" and prepared on the spot from raw products. The breads, made in our own kitchen, are baked before each service.





## Set menu with choice

3-course menu: .....	€ 75.- / pers.
Starter + main: .....	€ 65.-/ pers.
Main + dessert: .....	€ 49.-/ pers.
Starter + dessert: .....	€ 45.-/ pers.

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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

*Signature sauce*  
*since 1982*

### **Pink trout from Alsace**

smoked by us, fermented vegetables,  
cream with cumin (*alcohol*), seaweed and preserved lemon •

*Signature sauce*  
*since 1982*

### **½ Lobster**

with charcoal, celery and watercress  
with head juice, strong juice and creamy lobster •  
(supplement 10 €)

### **Organic "siesskass" cottage cheese**

in open ravioli served middle warm,  
mushrooms and smoked red onions

### **Home-made foie gras**

from ducks raised in Alsace, grapes in 2 ways:  
the pulp in concentrate and the juice  
as a granita with gewurztraminer marc • •

### **Pressed vegetables**

raw and cooked, fresh herbs cream, and  
cereal crisp • •



## The fish

### Arctic char confit

potato with brown butter,  
almond praline, burnt lemon juice •

### Whole lobster

cooked on charcoal, celery and watercress  
with head juice, strong juice and creamy lobster sauce •  
(supplement 20 €)

Signature sauce  
since 1982

### Sturgeon and french caviar (3 grams)

leek tartlet,  
sabaillon with lemongrass

Extra: add more french Oscietra caviar to your dish  
+ 6 grams: + 15 €  
+ 15 grams: + 30 €

## The meats

### Glazed pork from the valley

salted/desalted green beans,  
shallot compote,  
juice with laurel •

### Pigeon from Alsace

spaghetti squash flavoured with coffee,  
confit legs,  
emulsified juice • •

### Pan-fried duck foie gras

rolled Alsatian beef chuck,  
kohlrabi, strong juice • •



## Cheeses ..... 14,50 €

The trolley of fresh and matured cheeses from our regions:

*Origin of our cheeses: Goetz farm in Mussig,  
Chèvrerie du Solbet in Solbach, Ferme du Chenesire in Steige  
and "Brebis et Compagnie" farm in Le Puid...*

The cheeses are accompanied by chutneys,  
red fruit jelly, rosehip coulis...  
all homemade

*In addition for the packages*

## The desserts

*Must be ordered at the beginning of the meal*

**Creamy chocolate** (70% cocoa - Schaal House, Strasbourg),  
pineapple on the barbecue,  
green pepper juice •

**Poached pear**  
with fennel seeds from our garden,  
shiso sorbet,  
almond crumble

**Hot soufflé**  
with mirabelle plum brandy  
from the Nusbaumer distillery in Steige,  
Eskimo with Mirabelle plum from Lorraine IGP •

**Ice creams and sorbets**  
made by our pastry chefs  
according to their inspiration and the seasons,  
delicacies to be crunched • •

*Signature desert  
since 1982*

*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*



## 'Garden' Menu ..... 75 €

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

### **Chef's appetizer**

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**Pressed raw and cooked vegetables,**  
creamy with fresh herbs,  
cereal crisp • •

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### **Grilled squash**

strong coffee condiment • •

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### **Leek tartlet**

lemon grass sabailon

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### **Roasted kohlrabi**

black garlic and fresh herbs •

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### **Organic "siesskass" cottage cheese**

in open ravioli served midle warm,  
mushrooms and smoked red onions

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### **Fennel**

in syrup and tarragon-lemon sorbet • •

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### **Poached pear**

with fennel seeds from our garden,  
shiso sorbet,  
almond crumble

**MENU CANNOT BE MODIFIED**

*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..... 105 €

## Chef's appetizer

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Signature sauce  
since 1982

### **Pink trout from Alsace**

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

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### **Foie gras**

from ducks raised in Alsace,  
grapes in 2 ways: the pulp in concentrate and the juice  
as a granita with gewurztraminer marc • •

\*\*\*\*\*

Signature sauce  
since 1982

### **½ Lobster**

cooked on charcoal, celery and cress  
with head juice, strong juice and creamy lobster sauce •

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### **Alsatian beef chuck rolled up**

kohlrabi with fresh herbs  
full-bodied juice •

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### **Organic "siesskass" cottage cheese**

in open ravioli served middle warm,  
mushrooms and smoked red onions

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### **Fennel**

in syrup and tarragon-lemon sorbet • •

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### **Creamy chocolate** (*70% cocoa - Schaal House, Strasbourg*),

pineapple on the barbecue,  
green pepper juice •

**This menu is served per table  
or in combination with the 'Garden' Menu**

*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 30 €

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 • •

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### Main courses:

- Poultry roll, white ham and tomme cheese from our mountains,  
creamy sauce • •
- Pollack natural,  
almond praline, lemon sauce • •

*The dishes are accompanied by a choice of:  
mashed potatoes, fresh pasta or seasonal vegetables*

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### 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

### **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  
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)