



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.

Marked menu items **can be prepared**

to meet special dietary requirements:

•: on request gluten free •: on request lactose free

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 16 €)

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 30 €)

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

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

Grilled squash

strong coffee condiment • •

Leek tartlet

lemon grass sabailon

Roasted kohlrabi

black garlic and fresh herbs •

Organic "siesskass" cottage cheese

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

Fennel

in syrup and tarragon-lemon sorbet • •

Poached pear

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

MENU CANNOT BE MODIFIED

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Tasting Menu..... 105 €

Chef's appetizer

Signature sauce
since 1982

Pink trout from Alsace

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

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 •

Alsatian beef chuck rolled up

kohlrabi with fresh herbs
full-bodied juice •

Organic "siesskass" cottage cheese

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

Fennel

in syrup and tarragon-lemon sorbet • •

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 • •

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*

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)