

Restaurant

'La Table des Chefs'



Jean-Paul Acker, executive chef

In the kitchen, Jean-Paul Acker, Daniel Stein and their team are pleased to present to you this menu

The products on this menu have been selected for their quality and we work with craftsmen and producers from this region who have a like-minded passion for their work...

All the dishes are "home-made" and prepared on the spot from raw products.

The breads, made from Alsatian flour in our own kitchen, and are baked before each service.



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



Maîtres Cuisiniers
DE FRANCE



CHEFS
D'ALSACE
Fédération des Chefs d'Alsace

Set menu-with choices

in 5 services with starter - main - dessert 90 €/pers.

*A deduction of 10 € per item is applied
if you do not want the full menu.*

French oscietra caviar

In addition, accompany your starters or mains

With French oscietra caviar

80 gramms : +80 €

Menu items marked by a color symbol
can be adjusted to meet special dietary requirements:

- on request gluten free
- on request lactose free

Complete list of allergens available on demand.

All prices include service charge and VAT

Soldiers

A spoon full to start

Alsatian duck foie gras, celeriac and celery stalk, infused cold consommé • •

or

Free range egg, layered spinach, and Alsatian tomato,

potato with browned butter • • *(served lukewarm)*

or

Pressed raw and grilled vegetables,

fresh herbs cream, and cereal biscotti • •

Alsatian poultry, green beans with summer truffle, lovage and reduced jus • •

or

Seasonal Fish *(based on the catch of the day)*,

kohlrabi with anchovy oil, mixed jus • •

Locally sourced cheeses +18,00 €

The cheese trolley is composed of fresh and matured cheeses from our local producers.

In addition, for the packages

Sheet to sheet

Chocolate *(Cacao 70% - Schaal house in Strasbourg)*,

creamed tonka, refreshing blueberry sherbet •

or

Strawberry, fresh and crispy, light rocket cream, citrusy strawberry jus • •

'Garden' Menu 90 €

This menu may be ordered as part of the 'Gourmand & Spa' package.

Soldiers

Zucchini ravioli, Alsatian saffron vinaigrette *(Laurent Abt in Gunsbach)* ● ●

Free range egg, layered spinach, and Alsatian tomato,
potato with browned butter ● ● *(served lukewarm)*

Pressed raw and grilled vegetables,
fresh herbs cream, and cereal biscotti ● ●

Melon with sage cream, citrusy condiment ●

Roasted eggplant, shallot confit and tomato caramel ● ●

Fennel in syrup and lemon-tarragon sorbet ● ●

Chocolate *(Cacao 70% - Schaal house in Strasbourg)*,
creamed tonka, refreshing blueberry sherbet ●

or

Strawberry, fresh and crispy, light rocket cream, citrusy strawberry jus ● ●

Menu 'Dégustation' 120 €

Soldiers

Zucchini ravioli and French oscietra caviar • •

Pan seared duck foie gras, seasonal fruit and reduced jus • •

Free range egg, layered spinach, and Alsatian tomato,
potato with browned butter • • *(served lukewarm)*

Artic char confit, melon and sage, creamed sauce •

Alsatian pigeon *(from the Kieffer farm in Nordhouse)*

roasted eggplant and carcass jus • •

Fennel in syrup and lemon-tarragon sorbet • •

Chocolate *(Cacao 70% - Schaal house in Strasbourg),*

creamied tonka, refreshing blueberry sherbet •

or

Strawberry, fresh and crispy, light rocket cream, citrusy strawberry jus • •

This menu must be ordered for the whole table.

or in combination of the 'garden' menu and before 9PM

'Little Gourmet' Menu 35 €

Menu in 3 services - until 12 years of age

Alsatian duck foie gras, celeriac and celery stalk, infused cold consommé • •

or

Free range egg, layered spinach, and Alsatian tomato,
potato with browned butter • • *(served lukewarm)*

or

Pressed raw and grilled vegetables,
fresh herbs cream, and cereal biscotti • •

French veal with white ham
and mountain cheese cream sauce • •

or

Seasonal fish,
creamed sauce • •

*The main courses are served with a choice of either:
mashed potatoes, fresh pastas, or seasonal fresh vegetables,
all of which is homemade.*

Ice creams or sorbets
made by our pastry chefs according to their inspiration • •

or

Homemade half-baked chocolate cake with vanilla ice cream

**For their respect of traditions and their know-how,
we buy from these local producers.**

Fruits and vegetables

Les Vergers de la Marande à Saulxures
Jardin de la Haute à Saulxures
Ferme Vierling à Schnersheim
Ferme du Palais à Saint-Stail
Ferme Maurer à Dorlisheim
Ferme du Bel Air à Landroff
Plus Que Chou à Geispolsheim
Les Jardins du Ried à Hoerdt
Ferme Riedinger à Hoerdt

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 Allant Vers à La Grande Fosse
Ferme Doriath à Sultz-Les-Bains

Cheeses, dairy and eggs

Laiterie du Climont à Saales
Ferme Richard à Steige
Ferme Goetz à Mussig
Ferme Kientz à Ebersheim
Ferme du Palais à Le Palais

Others

Pisciculture François Guidat à Orbey (poissons d'eau douce)
Aux Sources du Heimbach à Wingen (poissons d'eau douce)
Safran « 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 (drèches)
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 (cacao)
Rucher de La Cheneaudière et Rucher des 3 Châteaux à Chatenois (miel)

This local producers' list is non exhaustive and may change according to the seasons or depending on our meeting new producers.