

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.





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

Tasting menu

125 €/pers.

Crunchy guess

Free-range egg, the white mousse with marjoram, candied yolk,
girolles and onions reduction ●

French osciètre caviar (*Maison Sturia*)

Alsace green beans with fresh thyme, vinaigrette with lobster juices ● ●

"Tribute to 50 years of La Cheneaudière"

Rediscover one of the house's historic specialities

French veal in two ways: rosé with seaweed and confit with savory,
pressed courgettes and Alsace sparkling wine jus ● ●

*A trolley of fresh, mature local cheeses from our local producers.
In addition to your menu + € 18.00*

Fennel in syrup and tarragon-lemon sorbet ● ●

Creamy 70% chocolate with warm sauce, refreshing wild blueberry sorbet
wild blueberry sorbet, madeleine biscuit and organic Kampot pepper ● ●

OR

Raspberry mousse and sorbet, raw and candied pepper,
crunchy shortbread and a hint of chilli ●

Garden menu

100 €/pers.

Crunchy guess

Free-range egg, the white mousse with marjoram, candied yolk,
girolles and onions reduction ●

Alsatian green beans, caramelised and preserved tomatoes, black garlic ● ●

"Tribute to 50 years of La Cheneaudière"
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Pressed courgettes, cream of rice with Alsace saffron, savory foam

*A trolley of fresh, mature local cheeses from our local producers.
In addition to your menu + €18.00*

Fennel in syrup and tarragon-lemon sorbet ● ●

Raspberry mousse and sorbet, raw and candied pepper,
crunchy shortbread and a hint of chilli ●

OR

Creamy 70% chocolate with warm sauce, refreshing wild blueberry
biscuit sorbet madeleine and organic kampot pepper ● ●

**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
Vierling Farm in Schnersheim
Ferme du Palais in Saint-Stail
Maurer Farm in Dorlisheim
Ferme du Bel Air in Landroff
Plus Que Chou in Geispolsheim
Les Jardins du Ried in Hoerd
Riedinger Farm in Hoerd

Meats

Ferme du Jodie in Steige (Rennes cuckoo chickens)
Les Fougères Farm in Belmont
Colroy La Roche Hunting Association
Kieffer Farm in Nordhouse
Allant Vers Farm in La Grande Fosse
Ferme Doriath in Sultz-Les-Bains

Cheeses, dairy and eggs

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

Others

Pisciculture François Guidat in Orbey (freshwater fish)
Aux Sources du Heimbach in Wingen (freshwater fish)
Saffron from Laurent Abt in 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 (brewing)
Distillerie Massenez (liqueur and eaux de vie)
Distillerie Meyer (liqueur and brandies)
Distillerie Nusbaumer (liqueur and brandies)
Distillerie Wolfberger (liqueur and brandies)
Maison Schaal, Strasbourg (chocolate) & Maison Valrhona in Tain l'Hermitage (chocolate/cocoa)
Rucher de La Cheneaudière and Rucher des 3 Châteaux in Chatenois (honey)

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