

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.



Restaurant Le Feuillage

Our menus :

Tasting menu :	155 €/pax
Vegetable garden :	115€/pax

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.

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

Tasting menu

Crunchy to guess

French caviar and sturgeon, glazed kohlrabi,
white butter with citrus notes ●●

Smoked duck breast, Alsace mushrooms,
beetroot and Pinot Noir confit, organic Siesskass cheese from Richard Farm ●

Blue lobster quenelle, coral red,
swiss chard with Wach estate verjuice and head juices ●

Alsace game, shredded leg and fillet marinated in juniper berries,
pressed potatoes and spinach chlorophyll, full-bodied jus ●●

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 ●●

Mango and verbena, crunchy almond, refreshing sorbet
and passion fruit liquor infusion ●

or

Coffee and buttermilk, crispy shortbread, whipped ganache
and 100% Arabica coffee caramel

'Vegetable garden' menu

Crunchy to guess

Glazed kohlrabi and crispy zucchini, shallot condiment,
white butter with citrus notes ●●

Alsace mushroom, beetroot confit and Pinot Noir,
organic Siesskass cheese from Richard Farm●

Organic spelt risotto, lightly salted butter and Riesling,
swiss chard with Alsatian saffron

Mashed potatoes, spinach with black garlic,
chlorophyll with fresh herbs ●●

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and 100% Arabica coffee caramel

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

Fruits and vegetables

Ferme Maurer in Dorlisheim (asparagus)
Plus Que Chou in Geispolsheim
Les Jardins du Ried in Hoerdtt
Ferme Riedinger in Hoerdtt
Le P'tit Marché – Denis Digel in Sélestat
Sapam fruits and vegetables from Alsace

Meats

Ferme du Jodie à Steige (Chicken « coucou de Rennes »)
Ferme Kieffer in Nordhouse
Ferme Doriath in Soultz-Les-Bains (duck foie gras and duck breast)
La caille des Vosges in Bertrimoutier
Nemrod in Fréland (game from 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)
Alsace Lait (milk, cream, butter)

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 Sélestat (flour)
« Autour de la pomme » in Bourg Bruche (apple juice)
Saline d'Einviller in Einviller (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 Effrenoy (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.