

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 :	120€/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

Snails from the Ebersheim farm in fresh pasta ravioli,
watercress and black garlic ●●

Black Melanosporum truffle,
Organic Jerusalem artichoke confit and caramelized, root juices ●●

Scallops from the French coast with 1811 pastis from Fougerolles,
Salsify, Alsace cream and lemon caviar ●

French lamb, Alsatian leek tarte tatin,
shallot marmalade with candied lemon, full-bodied mint oil jus ●●

Cart of local cheeses, fresh and matured, from our local producers
In addition to your menu + 22,00 €

Fennel in syrup and lemon-tarragon sorbet ●●

Valrhona 62% chocolate ganache and light mousse,
whole milk ice cream and roasted pretzel

or

Organic butternut squash confit with citrus fruits and Madagascar vanilla,
dates and cashews, chai black tea sorbet ●●

'Vegetable garden' menu

Crunchy to guess

Fresh pasta ravioli with watercress and organic pumpkin,
black garlic and verjuice ●●

Black Melanosporum truffle,
organic Jerusalem artichoke confit and caramelized, root juices ●●

Quenelle with organic Climont faisselle cheese,
mushrooms from our forests, and hazelnut cream ●

Tarte tatin with Alsatian leeks, eggs from the Kientz farm,
and shallot marmalade with candied lemon

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

Fruits and vegetables

Ferme Maurer in Dorlisheim
Plus Que Chou in Geispolsheim
Les Jardins du Ried in Hoerdt
Ferme Riedinger in Hoerdt
Sapam fruits and vegetables from Alsace

Meats

Ferme du Jodie à Steige
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
Les Escargots d'Ebersheim (snails)

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

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 Selestat (flour)
« Autour de la pomme » in Bourg Bruche (apple juice)
Saline d'Einvile in Einvile (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 Effreney (Fario trout)
L'atelier du frais de la Belle marée in Remiremont
Brillat Poissonnerie in Sainte-Croix-En-Plaine

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.