

Restaurant Le Feuillage



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.



Our menus :

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|--------------------|-----------|
| Tasting menu : | 155 €/pax |
| Vegetable garden : | 125€/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

Aquitaine IGP caviar from Sturia, creamy radishes,
overcooked sturgeon, and daikon risotto • •

Alsatian rainbow trout confit in butter, Brussels sprouts
and horseradish root, reduced port cream sauce • •

Black Melanosporum truffle, Chinese artichokes, and pan-fried duck foie gras
from Doriath, carcass juices •

French veal, filet mignon and sweetbreads, celeriac and celery, full-bodied
sauce, a hint of coffee and fresh apple •

Cart of local cheeses, fresh and matured, from our local producers
In addition to your menu + 25,00 €

Fresh apple, mint oil, and milky notes • •

Banana, lemon caviar, sorrel, coconut sorbet
sprinkled with Golden Eight liqueur from the Massenez distillery •

or

Organic barley like rice pudding, Valrhona Guanaja 70% chocolate
Cocoa sauce and Meyer Alsace whiskey •

'Vegetable garden' menu

Crunchy to guess

White cabbage with Wolfberger crémant, vegetables with juniper berries,
Alsatian saffron emulsion • •

Egg from Kientz Farm, smoked potato,
Label Rouge cream, and chives • •

Crosnes with extra-fine semi-salted butter from Alsace
and Melanosporum black truffles, root juice •

Organic butternut squash tarte tatin, Vosges blue cheese, walnut praline,
and citrus reduction

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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'Einville in Einville (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 (wines and spirits)
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 (freshwater fish)
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.