

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 :

Tasting menu :	175 €/pax
Vegetable garden :	150 €/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

Ebersheim snails smoked over beechwood, served in vegetable ravioli, with spinach and sun-dried tomatoes, chicken jus, and fresh herbs ●●

Artichoke hearts, rainbow trout from the Heimbach Springs, bouillabaisse broth with Riesling and Alsatian saffron ●●

Charcoal-grilled blue lobster, coral, Swiss chard, lobster head stock, Label Rouge cream, and savory oil ●●

Braised Wagyu beef in a barley husk crust, dried beef, peach, kaseknepfle with Climont faisselle cheese, sauce with bitter beer flower

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

Fresh Alsatian strawberries, garden thyme, and a hint of cream ●●

Valrhona chocolate (70% cocoa), Alsatian cream, basil, and organic olive oil ice cream from Les Baux-de-Provence ●

or

Rhubarb infused with wild meadowsweet, ganache whipped with buffalo yogurt from Uhrwiller, streusel and crispy roll ●

'Vegetable garden' menu

Crunchy to guess

Watermelon with vinaigrette, tomatoes from local farmers with fresh herbs, vodka from the Miclo distillery in Lapoutroie • •

Egg from Kientz Farm, with fluffy whites and a caramelized yolk, barbecued red bell pepper and oregano •

Roasted eggplant with Alsatian butter, consommé made from charred skins, black sesame and lemon caviar condiment • •

French chanterelles, yellow peach with elderflower from Colroy-la-Roche and roasted hazelnuts • •

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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
Denis Digel in Sélestat

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)
Wagyu beef from Alsace or Japan

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)
Domaine des bufflonnes (yogurt & cheese)

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.