

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

French oscietra caviar from Sturia, overcooked sturgeon,
leeks and potatoes from our local farmers ●●

Morisseau mussels from Mont-Saint-Michel Bay, celeriac and celery stalks,
mussel broth with Alsatian saffron and Riesling from Trimbach ●●

Turbot confit in extra-fine Alsatian butter,
Bourghheim endive tips with grapefruit reduction and tarragon,
tangy sauce made with the juices from the fish bones ●●

Théo Kieffer's pigeon, with a pink breast and shredded thigh,
squash, and a full-bodied sauce infused with cacao nibs

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

Crispy tartlet with sand carrots,
organic citrus fruits, and aromatic herbs ●●

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

or

Fig infused with tarragon,
ganache whipped with buffalo yogurt from Uhrwiller,
streusel and crispy cigarette ●

'Vegetable garden' menu

Crunchy to guess

Raw and cooked cauliflower, Label Rouge cream,
Alsatian saffron, and candied lemon ●●

Organic butternut squash and chestnuts served risotto-style,
Bleu des Vosges cheese and roasted pumpkin seeds ●

Mushroom stuffed with egg yolk from Kientz Farm,
wild mushroom "caviar," and a light, frothy white sauce made with brown butter ●

Tender beets, Alsatian horseradish root,
beechwood-smoked seasoning, Pinot, and black garlic ●●

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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 Hoerd
Ferme Riedinger in Hoerd
Sapam fruits and vegetables from Alsace
Denis Digel in Sélestat

Meats

Ferme du Jodie à Steige
Ferme Kieffer in Nordhouse (pigeon)
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 or Guth (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 (fish)
Brillat Poissonnerie in Sainte-Croix-En-Plaine (fish)

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.