

Le restaurant





Set menu with choice

3-course menu:	€ 75.- / pers.
Starter + main:	€ 65.-/ pers.
Main + dessert:	€ 49.-/ pers.
Starter + dessert:	€ 45.-/ pers.

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Marked menu items **can be prepared**

to meet special dietary requirements:

●: on request gluten free ●: on request lactose free

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Cold starters

Fresh goat cheese

from the Solbet's farm *(5 km from the hotel)* steamed and served cold, dried flowers from our mountains and crunchy vegetables. Organic yogurt vinaigrette and honey from our hives ●

Signature dish
since 1980

Fresh organic Irish salmon (raw)

in a tartare style, lightly oak smoked, sauce created by Marcel François, founder of La Cheneaudière ●●

Special dishes with Home-made foie gras

Terrine of goose foie gras

traditional recipe (80g) ●●

Duck foie gras*

according to the traditional recipe (80 g) ●●

The duo of these foie gras (80g) ●●

* The foie gras comes from the Ferme Doriath in Soultz-les-Bains in Alsace. The ducks are reared in the traditional way and fattened on the farm with respect for the animals.

Warm starters

Variations of a farm egg

by our chefs, according to their inspiration
(Please see our specials board)

Signature dish
since 2006

Fresh ravioli of organic white cheese

from Richard's farm *(9 km from the hotel)* with fresh truffles in a Parmesan beurre blanc

Signature dish
since 1982

½ Lobster fricassee

artisan tagliatelle from the baker Brunstein *(20 km from the hotel)*, creamy lobster sauce
(Additional cost of € 10) ●●



Vegetarian dish

Seasonal fresh vegetables and organic flour palets

of roasted corn, simply snacked in olive oil, organic green spelled, pickles and grated Alsace horseradish ● ●

Fish

Pollack from the Vendee fish auctions

and crumble with herbs from our garden, fresh salad with in-season vegetables and black sesame oil, infusion of green tea with herbs from the garden poured at the table ● ●

Char from the Heimbach springs *(30 km from the hotel)*

bread crust, toasted white radish, Ostergruss radish and snow peas, morello cherries from the Massenez distillery *(9 km from the hotel)* ● ●

Lobster fricassee

artisan tagliatelle from the baker Brunstein *(20 km from the hotel)*, creamy lobster sauce (Additional cost of € 20) ● ●

*Signature dish
since 1982*

The Chef's suggestion,

according to catch and market
(Please see our specials board)

Our restaurant works with trolling boats from the Virgin Island off the coast of Finistère (Brittany) ; Wild fish is caught by hook and line in the spirit of sustainable fishing.

Meat

Veal Mignon

stuffed with black truffle melanosporum.
Peas in soft waffle and puree with fresh garden mint ● ●

Chicken ‘Cou-nu’ from the Riedwasen farm *(22 km from the hotel)*
baked in ballottine, palets with organic flour from gaudes,
fresh in-season vegetables, Carême’s sauce ●

Pigeon from the Kieffer farm *(37 km from the hotel)*
the breast cooked at low temperatures and
candied leg. Artichoke purée and artichoke barigoule,
grilled mushrooms and organ meats, full-bodied juice ● ●

The Chef’s suggestion,
according to market
(Please see our specials board)

Cheese € 14,50

Selection of fresh and mature organic cheeses
from the Alsace region:
tommes, pierre de lait, munsters, bargkas...

*Origin of our cheeses: Goetz Farm in Mussig, Solbet Farm in Solbach,
Chenesire’s Farm in Steige and Farm “Brebis et Compagnie” in Le Puid*

The cheeses are served with chutneys, red fruit jelly,
rosehip coulis...all homemade

Surcharge for packages



Desserts

(to be ordered before the main course)

In a gourmet hive

fresh strawberries, candied rhubarb, organic yoghurt sorbet, meringue and cloud with organic yoghurt from the Climont, honey from our mountains •

*Signature dish
since 1982*

Hot soufflé

with mirabelle plum brandy from the Nusbaumer distillery in Steige *(5 km from the hotel)*, mirabelle plum sorbet of Lorraine •

Meringue tartlet

70 % Guanaja chocolate and raspberries, homemade bitter cocoa sorbet

Accompany this dessert with 2 cl of Meyers's pure malt Alsatian whisky from the Meyer distillery *(14 km from the hotel)*.
9 € supplement.

Brioche-chips

cream chiboust vanilla-morello cherries, wild Griottines from the Peureux distilleries, homemade morello cherry sorbet

The Chef's suggestion,

according to market
(Please see our specials board)

Degustation Menu.....€ 105

The Chef’s appetizer

Duo of traditional goose foie gras terrine
and duck foie gras according to the traditional recipe,
seasonal chutney with Melfor vinegar
and honey from our beehives ●●

Early ‘botanical’ potatoes
and sturgeon caviar osciètre from Aquitaine
established by the house Sturia ●●

Signature dish
since 1982

Lobster fricassee
artisan tagliatelle from the baker Brunstein
(20 km from the hotel), creamy lobster sauce ●●

Pigeon from the Kieffer farm (37 km from the hotel)
the breast cooked at low temperatures and candied leg.
Artichoke purée and artichoke barigoule, grilled mushrooms
and organ meats, full-bodied juice ●●

Signature dish
since 2006

**Fresh ravioli of organic white cheese
from Richard’s farm** (9 km from the hotel)
with fresh truffles in a parmesan beurre blanc
(served warm)

Homemade morello cherry sorbet
brioche-chips and cherries in brandy ●●

Meringue tartlet
70 % Guanaja chocolate and raspberries,
homemade bitter cocoa sorbet

We kindly request that the tasting menu
is ordered for the entire table

For their respect of traditions
and their know-how, we buy
from these local producers

Fruits and vegetables

Les Vergers de la Marande in Saulxures
Jardin de la Haute in Saulxures
Ferme Vierling in Schnersheim
Ferme du Palais in Saint-Stail
Ferme Maurer in Dorlisheim
Ferme du Bel Air in Landroff
Plus Que Chou in Geispolsheim
Les Jardins d'Agathe in Huttendorf
Les Jardins du Ried in Hoerd
Les jardins de Galilée in Provenchères-sur-Fave
Les jardins de La Cheneaudière

Meat

Ferme du Jodie in Steige
Ferme Les Fougères in Belmont
Association de chasse de Colroy La Roche
Ferme Kieffer in Nordhouse
Ferme Allant Vers in La Grande Fosse
Ferme Doriath in Soultz-Les-Bains

Cheeses, dairy products, eggs

Laiterie du Climont in Saales
Ferme Richard in Steige
Ferme Goetz in Mussig
Brebis & Compagnie au Puid
Chèvrerie du Solbet in Solbach
Ferme Kientz in Ebersheim
Ferme du Palais in Le Palais

Other

Aux Sources du Heimbach in Wingen (freshwater fish)
Safran « Etoilé » in Durrenentzen
Moulin Herzog in Illhaeusern
Moulin Stoll in Selestat
Bakery Brunstein
« Autour de la pomme » in Bourg Bruche
Saline d'Einvill in Einvill
Brasserie L'Abreuvoir in Breitenbach
Distillerie Massenez
Distillerie Meyer
Distillerie Nusbaumer
Distillerie Wolfberger
Rucher des 3 Châteaux in Châtenois
Ruchers de La Cheneaudière