







Dishes and Menus

Homemade with seasonal products

If you have any allergies or intolerances, please let our team know in advance so that we can adapt your meal to suit you.

Taxes and service included - Reservation required.






Appetizer drinks

Crémant Dopff Blanc de Noir (12cl) 	8.00€
Crémant Rosé Dopff (12cl) 	8.00€
Champagne (12cl)	14.00€
Kir with alsatian white wine (15 cl)  <i>(blackcurrant, plum, blackberry, raspberry, vine peach, elderberry)</i>	7.00€
Kir with alsatian crémant (15 cl)  <i>(blackcurrant, plum, blackberry, raspberry, vine peach, elderberry)</i>	9.00€
Porto Rouge / Martini <i>(white or red)</i> (6 cl)	6.00€
Homemade Aperitif (15 cl)	10.00€

Non-alcoholic drinks

Carola water Still or Sparkling (50 cl) 	3.50 €
Carola water still or sparkling (1L) 	5.00 €
Perrier (33 cl)	4.00 €
Syrup with water (25 cl) <i>(Strawberry, Raspberry, Grenadine, Mint, Lemon, Peach, Orgeat, Violet, Litchi)</i>	3.00 €
Diabolo (25 cl) <i>(Strawberry, Raspberry, Grenadine, Mint, Lemon, Peach, Orgeat, Violet, Litchi)</i>	4.00 €
Elsass Cola (33 cl) 	4.50 €
Coca-Cola zero (33 cl)	4.50 €
Lisbeth Lemonade (33 cl) 	4.00 €
Miss Tonic (33 cl) 	4.00 €
Fuze Tea peach (25 cl)	4.00 €
Orangina (25 cl)	4.00 €
Sautter fruit juices (25cl)  <i>(apple, pineapple, apricot, tomato, orange)</i>	4.50 €


Starters

-  **Vegetable soup of the moment**  9 €
Served with a seed cracker
-  **Ballotine of Foie Gras** 22 €
Berawecka compote, passion fruit caramel
-  **Scallops and scampi in gratin** 20 €
Julienne of vegetables
-  **Pan-fried Foie Gras with Morello cherries** 26 €
Morello cherry brown sauce
-  **Auvergne salad**  12 €
Auvergne blue cheese, Williams pear, walnuts, gingerbread croutons
-  **Munster cheese croquettes**  12€
Shallot chutney with green salad

Main Dishes

-  **Veal cordon bleu served with spaetzle** 25 €
Seasonal garnish, Neapolitan sauce
-  **Beef fillet** 32 €
Pressed potatoes, root vegetables, pinot noir sauce
-  **Guinea fowl supreme stuffed with mushrooms** 22 €
Red cabbage, spaetzle, morel mushroom sauce
-  **Gwen's Pike Quenelle**  24 €
Kale fondue, steamed potatoes, Riesling sauce
-  **Pike-perch fillet on a autumn vegetable's bed** 28 €
Pilaf rice and saffron sauce
-  **Fleischnaka with vegetable broth** 20€
Beef served with a green salad

 **Homemade**

 **Vegetarian**

 **A vegetarian version is available on request.**







Cheeses

Local cheese board

10 €

Grandfather Fischer's Munster : the undisputed classic
Carré Brasseur : cheese matured in alsatian dark beer
Ribeaupierre : alsatian "Tomme"
Fresh goat cheese (Wiedenthal farm)

Our pastry chef's desserts

-  **Méli-Mélo of citrus and exotic fruit**  11 €
Citrus fruit supreme (Pomelos, orange), passion fruit, and Crémant light syrup
-  **Creme brulee** 10 €
Vanilla cream with caramel crunch
-  **Black Forest** 11 €
Dark chocolate mousse (66%), Morello cherry compote with Kirsch, mascarpone whipped cream with Kirsch, chocolate crunch and stracciatella ice cream
-  **Caramel and vanilla mille-feuille** 12 €
Caramelized puff pastry, Madagascar vanilla cream, soft salted butter caramel and ice cream with fleur de sel
-  **L'Automnal** 11 €
Chestnut whipped cream, quetsch compote and cocoa cookie



Vegetarian



Homemade



LE SCHOENENBOURG
RESTAURANT SEQUOIA

Temptation Menu

3 courses menu : 41 €



Vegetable soup of the moment

Served with a seed cracker

– Or –

Munster cheese croquettes

Shallot chutney with green salad

Gwen's Pike Quenelle

Kale fondue, steamed potatoes, Riesling sauce

– Or –

Guinea fowl supreme stuffed with mushrooms

Red cabbage, spaetzle, morel mushroom sauce

Creme brulee

Vanilla cream with caramel crunch

– Or –

L'Automnal

Chestnut whipped cream, quetsch compote and cocoa cookie

(For vegetarian diets, certain dishes can be adapted on prior request)

A supplement may be charged for menu changes.



Vegetarian



Homemade



A vegetarian version is available on request.



LE SCHOENENBOURG
RESTAURANT SEQUOIA

Sequoia Menu

3 courses menu : 53 €



Scallops and scampi in gratin
Julienne of vegetables

– Or –

Ballotine of Foie Gras
Berawecka compote, passion fruit caramel

Veal cordon bleu served with spaetzle
Seasonal garnish, Neapolitan sauce

– Or –

Pike-perch fillet on a autumn vegetable's bed
Pilaf rice and saffron sauce


Méli-Mélo of citrus and exotic fruit
Citrus fruit supreme (Pomelos, orange), passion fruit, and Crémant light syrup

– Or –

Caramel and vanilla mille-feuille
Caramelized puff pastry, Madagascar vanilla cream, soft salted butter caramel and ice cream with fleur de sel

(For vegetarian diets, certain dishes can be adapted on prior request)

A supplement may be charged for menu changes.

 Homemade



LE SCHOENENBOURG
RESTAURANT SEQUOIA

Alsacien Menu

3 courses menu : 38 €

Munster cheese croquettes 

Shallot chutney with green salad

Fleischnaka with vegetable broth

Beef served with a green salad

Black Forest

Dark chocolate mousse (66%), Morello cherry compote with Kirsch, mascarpone whipped cream with Kirsch, chocolate crunch and stracciatella ice cream

(For vegetarian diets, certain dishes can be adapted on prior request)



Vegetarian

Kids Menu

(Children under 12)

Our classic: Chicken with cream sauce and Spaetzles. 10€

(the chicken can be exchanged for alsatian knacks, or the sauce can be changed)

– Or –

Small dishes for our little guests, to choose from our menu. 15 €

(Any dish of the menu can be done in a kid's size)

Dessert included: 2 scoops ice-cream of your choice.

Angelo's Ice creams (artisanal)

1 scoop: 2,50 € ; 2 scoops : 4.80 € ; 3 scoops : 7 €

Whipped cream: 0.50 €

Different kind of ice cream : Vanilla, chocolate, coconut, coffee, strawberry, raspberry, lemon, lime, pear, rum-raisin, yoghurt, cocoa



Homemade

Digestives

Alsatian "Eau-De-Vie" (4 cl)

Marc de Gewurztraminer, Williams pear, Mirabelle Plum, Old Plum, Kirsch	8.00€
Quince	9.00€
Wild Raspberry	10.00€

Armagnac and Cognac (4 cl)

Armagnac Samalens V.S.O.P	9.00€
Armagnac Prince d'Arignac X.O	12.00€
Cognac Rémy Martin V.S.O.P	10.00€
Cognac Delaître X.O	12.00€

Other digestives (4 cl)

Limoncello, Get 27, Cointreau, Bailey 's	7.00€
Amaretto, Fernet Branca, Chartreuse Verte, Grand Marnier, Calvados	8.00€

Warm beverages

Espresso	3.00€
Americano	3.50€
Milk Coffee	4.00€
Tea / Infusion	4.00€
Hot Chocolate	4.00€
Cappuccino	5.00€
Irish Coffee / Café Italien / Café Alsacien	12.00€