





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.









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 (env. 15 cl) <i>(blackcurrant, plum, blackberry, raspberry, vine peach, elderberry)</i> 	7.00€
Kir with alsatian crémant (env. 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 (env. 15 cl)	10.00€

Non-alcoholic drinks


Carola water still or sparkling (50 cl) 	3.50 €
Carola water strill or sparkling (1L) 	5.00 €
Perrier (33 cl)	4.00 €
Syrup with water (25 cl) <i>(Strawberry, raspberry, grenadine, mint, lemon, peach, almond, violet, litchi)</i>	3.00 €
Diabolo (25 cl) <i>(Strawberry, raspberry, grenadine, mint, lemon, peach, almond, 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

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|  | Carot and parnsnip soup  | 9€ |
| | Bread toast and Philadelphia cream | |
|  | Half cooked duck Foie gras with poached pears in gewurztraminer syrup | 22€ |
| | Pear coulis, pear pickles and toasted brioche | |
|  | Seared duck Foie gras with mango | 26€ |
| | Sichuan pepper Sauce | |
|  | Munster cheese croquettes  | 12€ |
| | Shallots chutney and green salad | |
|  | Salmon dome and his white fish mousseline | 13€ |
| | Sauerkraut salad and horseradish whipped cream | |
|  | Suggestion of the moment | 17€ |

Mains dishes

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|---|---|-----|
|  | Beef filet with Vitelotte-puree quenelle | 32€ |
| | Winter vegetables (fennel, carrots, beetroot) | |
|  | Orloff's way turkey and its brown sauce | 20€ |
| | Squash gratin and spaetzles | |
|  | Duck breast and his declination of sweet potatoes | 24€ |
| | Roasted sweet potatoes, duchesses, mousseline and honey sauce | |
|  | 3 fishes Sauerkraut | 23€ |
| | Salmon, Haddock & Eglefin. Steamed potatoes and Riesling sauce | |
|  | Sea and butternut risotto | 29€ |
| | Scallops, scampis and cod with a safran emulsion | |
|  | Spaetzles gratin  | 16€ |
| | Spaetzles gratin with munster cheese and green salad | |

 Homemade

 Vegetarian

Cheeses







Local cheese board

10 €

Grandfather Fisher's Munster: the undisputed classic
Carré brasseur: dark beer matured cheese
Ribeaupierre : alsatian « tomme »
Pistachio stuffed brie

Our pastry chef's desserts



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|--|------|
|  Citrus Finger  | 11 € |
| Citrus compote, passion fruit cream and vanilla whipped cream | |
|  Fruit crumble | 12 € |
| Apple and kiwi tartar with cinnamon crumble and smooth vanilla cream | |
|  Alsatian poached pear | 11 € |
| Pear poached in alsace wine, praline cream, hazelnut crumble and pear ice cream. | |
|  Crème brûlée | 10 € |
| Smooth vanilla cream with crunchy caramel | |
|  The Opera | 14 € |
| Dark chocolate ganache, Mona Lisa biscuit and coffee cream | |



Vegetarian



Homemade

Vegetarian menu

3 courses menu : 35 €

Tuberous chervil and celery Pana Cotta
Green salad and crunchy vegetables, Whitecheese and horseradish vinaigrette

Spaetzles Gratin
Spaetzles gratin with munster cheese and green salad

Citrus Finger
Citrus Compote, passion fruit cream, vanilla whipped cream

Alsatian menu

3 courses menu : 38€

Munster cheese croquettes
Shallots chutney and green salad

3 fishes Sauerkraut
(Salmon, haddock, églefin)
Steamed potatoes and Riesling sauce

Alsatian poached pear
Pear poached in alsace wine, praline cream, hazelnut crumble and pear ice cream.

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



vegetarian

Sequoia Menu

3 courses menu : 53 €

Salmon dome and his white fish mousseline
Sauerkraut salad and horseradish whipped cream

– Or –

Half cooked duck Foie gras with poached pears in gewurztraminer
syrup
Pear coulis, pear pickles and toasted brioche

Duck breast and his declination of sweet potatoes
Roasted sweet potatoes, duchesses, mousseline and honey sauce

– Or –

Orloff's way turkey and its brown sauce
Squash gratin and Spaetzles

Crème brûlée
Smooth vanilla cream with crunchy caramel

– Or –

Fruit crumble
Apple and kiwi tartar with cinnamon crumble and smooth vanilla cream

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

A supplement may be charged for menu changes.

Kids Menu



(children under 12)

Our classic: chicken with cream sauce and spaetzles. 10€

(The chicken can be exchange for Alsatian knacks, or the sauce can be changed)

– Or –

Small dishes for our littles 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 :

1 scoop : 2,50 € - 2 scoops : 4,80 € - 3 scoops : 7 €

Whipped cream : 0.50 €

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



Digestives

Alsatian « eau-de-vie » (4cl)

Marc de Gewurztraminer, Williams pear, mirabelle plum, old plum, kirsch cherry	8.00€
Quince	9.00€
Wild raspberry	10.00€

Armagnacs and Cognacs (4cl)

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 (4cl)

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

Warm beverages

Espresso	3.00€
Café allongé	3.50€
Café au lait	4.00€
Thé / Infusion	4.00€
Chocolat Chaud	4.00€
Cappuccino	5.00€
Irish Coffee / Café Italien / Café Alsacien	12.00€



LE SCHOENENBOURG

RESTAURANT SEQUOIA