







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

Duck's pan-fried Foie Gras with mango Sichuan pepper sauce	26 €
Gazpacho in fine jelly Candied vegetables and Kalamata olive tapenade	14 €
« Schoenenbourg » Salad Potatoes salad, schiffala (pork palette) spring onions, munster cappuccino	20 €
Duck's Foie Gras Ballotine Rhubarb chutney and toasted brioche	22 €
Sea bream « Ceviche » Grilled vegetable terrine	22 €

Main Dishes

« Sequoia » Rösti Burger Rösti, knife-ground beef, pan-fried foie gras, candied onions, Perigord mayonnaise and mixed salad	36 €
Vegetables and feta «Open» ravioli Smoked cheese emulsion	22 €
Larded Chicken supreme stuffed with wild garlic Ribeaupierre cheese, spaetzle (larded = rolled in bacon)	24 €
Veal Medallion Pine nut Praline, arugula Risotto, meat juice and basil	32 €
Roast Monkfish Sauerkraut with salmon bacon and haddock, light Timut pepper sauce	32 €

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)

Desserts

Cheese Cake

10 €

Lemon espuma with white cheese, crumble, sweet biscuit & dried raisins

Pavlova with seasonal fruits

10 €

Meringue, Madagascar vanilla cream, fruits, and sorbet

Finger Piña Colada

10 €

Pineapple confit, rhum gel, coconut mousse & coconut sorbet

Strawberries in all their forms

10 €

Strawberry basil cream, wild strawberry and brandy confit, Madagascar vanilla cream, strawberry sponge cake & Alsace strawberries



Temptation Menu

3 courses menu : 38 €

Gazpacho in fine jelly

Candied vegetables and Kalamata olive tapenade

– Or –

« Schoenenbourg » Salad

Salad, potatoes, schiffala (Pork Palette), spring onions, munster cappuccino

Larded Chicken supreme

Stuffed with wild garlic Ribeaupierre cheese, spaetzle (larded = wrapped in bacon)

– Or –

Vegetables and feta «Open» ravioli

Smoked cheese emulsion

Cheese Cake

Lemon espuma with white cheese, crumble, sweet biscuit, and dried raisins

– Or –

Pavlova with seasonal fruits

Meringue, Madagascar vanilla cream, fruits, and sorbet

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

Sequoia Menu

3 courses menu : 51 €

Duck's Foie Gras Ballotine
Rhubarb chutney and toasted brioche

– Or –

Sea bream «Ceviche»
Grilled vegetable terrine

Veal Medallion
Pine nut Praline, Arugula risotto, meat juice and basil

– Or –

Roast Monkfish
Sauerkraut with salmon bacon and haddock, light Timut pepper sauce

Finger Piña Colada
Pineapple confit, Rhum gel, coconut mousse and coconut sorbet

– Or –

Strawberries in all their forms
Strawberry basil cream, wild strawberry and brandy confit, Madagascar vanilla cream, strawberry sponge cake & Alsace strawberries

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

Kids Menu

(Children under 12)

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

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

– Or –

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



Vanilla
Chocolate
Coconut
Coffee
Strawberry
Raspberry
Lemon
Lime
Pear
Rum - Raisin
Yogurt
Cocoa

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€