



les
Jardins
de
Sophie

« MANGE TA SOUPE.
TIENS-TOI DROIT.
MANGE LENTEMENT.
NE MANGE PAS SI VITE.
BOIS EN MANGEANT.
COUPE TA VIANDE EN PETITS MORCEAUX.
TU NE FAIS QUE TORDRE ET AVALER.
NE JOUE PAS AVEC TON COUTEAU.
CE N'EST PAS COMME ÇA QU'ON TIEN SA FOURCHETTE.
ON NE CHANTE PAS A TABLE.
VIDE TON ASSIETTE.
NE TE BALANCE PAS SUR TA CHAISE.
FINIS TON PAIN.
POUSSE TON PAIN.
MACHE.
NE PARLE PAS LA BOUCHE PLEINE.
NE METS PAS TES COUDES SUR LA TABLE.
RAMASSE TA SERVIETTE.
NE FAIS PAS DE BRUIT EN MANGEANT.
TU SORTIRAS DE TABLE QUAND ON AURA FINI.
ESSUIE TA BOUCHE AVANT DE M'EMBRASSER.

CETTE PETITE LISTE REVEILLE UNE FOULE DE SOUVENIRS, CEUX DE L'ENFANCE...
C'EST TRES LONGTEMPS APRES QU'ON ARRIVE A COMPRENDRE
QU'UN DINER PEUT ETRE UN VERITABLE PLAISIR. »

JEAN COCTEAU

A LA CARTE

Starters

Honey-roasted carrot with passion fruit vinaigrette
and coriander sorbet / 24 €

(vegetable starter in the menus)

Scallops with almond butter, Jerusalem artichoke and bergamot / 26 €

Langoustine sautéed in its shell, carrots seasoned with grapefruit
and ginger / 27 €

Smoked and candied mackerel, sweet and sour turnips and miso / 25 €

A LA CARTE

Fish

Grilled mullet, warm celery remoulade with saffron,
rockfish broth with tarragon / 36 €

Braised John Dory with Savagnin wine, leek and hazelnut cannelloni,
clam marinière / 37 €

A LA CARTE

Meat

Seared venison strips, glazed Chinese cabbage with pickled blueberries,
black garlic stew jus / 36 €

Sweetbreads with a walnut crust, salsify tagliatelle,
sage-infused jus / 37 €

Roast pigeon on the bone, braised endive with pomegranate,
bigarade sauce / 36 €

Cheese

Cheese cart / 16 €

A LA CARTE

Dessert

(to choose at the beginning)

Chestnut torch and juniper-flavored poached pear / 15 €

Honeycomb with citrus and gingerbread / 15 €

Gavotte with chocolate, whisky and malted barley / 15 €

Quince streusel tart with vanilla fresh cream / 32 €

(for two people to share – to choose at the beginning)

THE MENUS

VEGETARIAN MENU / 59 €

PER PERSON WITHOUT DRINKS

Amuse-bouche

Honey-roasted carrot, passion fruit vinaigrette and coriander sorbet

Salad of forgotten vegetables with citrus fruits, almond oil mousseline

Leek cannelloni with hazelnuts, Savagnin cream

Chestnut torch and juniper-flavored poached pear

or

Cheese cart (supp. 8€)
(to choose at the beginning)

Mignardises

PRICES INCLUDING TAX – SERVICE INCLUDED

THE MENUS

« **LA MOINEAUDIÈRE** » / 66 €

PER PERSON WITHOUT DRINKS

Amuse-bouche

Honey-roasted carrot, passion fruit vinaigrette and coriander sorbet

Choice of starter

Choice of fish or meat

Choice of dessert

or

Cheese cart (supp. 8€)
(to choose at the beginning)

Mignardises

PRICES INCLUDING TAX – SERVICE INCLUDED

THE MENUS

« **LA CAMPAGNE & LA GOURMANDISE** » / 81 €

PER PERSON WITHOUT DRINKS

Amuse-bouche

Honey-roasted carrot, passion fruit vinaigrette and coriander sorbet

Choice of starter

Choice of fish

Choice of meat

Choice of dessert

or

Cheese cart (supp. 8€)
(to choose at the beginning)

Mignardises

PRICES INCLUDING TAX – SERVICE INCLUDED

THE MENUS

« **EXPRESSION DES JARDINS DE SOPHIE** » / 110€

PER PERSON WITHOUT DRINKS

Seven-course tasting menu, served to the entire table.

Orders accepted until 1:30 p.m. for lunch and 8:30 p.m. for dinner.

« **MENU DES PETITS GASTRONOMES** » / 22€

PER CHILD WITHOUT DRINKS

Starter, fish or meat, dessert.

The maître d'hôtel will be happy to propose you
the Chef's suggestions for your children.

Menu served for children up to 12 years old.

Any changes to a menu may result in an additional charge.

PRICES INCLUDING TAX – SERVICE INCLUDED

OUR SUPPLIERS

FISH

Côté Fish, Gard (sustainable finshing in the Mediterranean)
Belle Marée, Vosges (wild fishing in the Atlantic)

MEAT

Deer: hunting in Grand Est region
Pigeon: Gugney-aux-Aulx (Vosges)
Sweetbread: U.E.

VEGETABLES

GAEC Crêtes du Rupt (Vosges)
Primeur des Vosges, Remiremont
Black garlic: Safran du Château (Haut-Rhin)

CHEESE

Cheese cart : Encore et Autrefois c'est bon, Fraize (Vosges)

PICKING

With our little hands: herbs from our garden

HONIG

Le rucher des hautes Vosges, Anould (Vosges)

CHOCOLATE

Valrhona, Tain-l'Hermitage (Drôme)

BREAD

Au pain de mon grand-père, Gérardmer (Vosges)

THE WATER

Vittel – 50 cl / 3,50 €

Vittel – 75 cl / 5,00 €

Châteldon – 75 cl / 5,00 €

Micro-filtered spring water from Les Jardins de Sophie – 50 cl / 3,50 €
Still or sparkling

Micro-filtered spring water from Les Jardins de Sophie – 75 cl / 5,00 €
Still or sparkling



PRICES INCLUDING TAX – SERVICE INCLUDED