



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

Artichoke heart stuffed with bargkass, grapefruit vinaigrette / 24 €

(vegetable starter in the menus)

Duck foie gras poached in mulled wine, winter radishes
with orange / 26 €

Flame-grilled mackerel with watercress and mustard coulis / 26 €

Octopus cooked over a wood fire, rougail with preserved lemon / 25 €

A LA CARTE

Fish

Grilled pikeperch, turnips marinated in sake, Camargue rice / 36 €

Scallops cooked on their side, sweated potatoes with black truffle / 37€

Turbot with a hazelnut crust, raw sautéed cauliflower
and Vin Jaune / 37 €

A LA CARTE

Meat

Roast lamb, bean stew and broccoletti / 37 €

Braised sweetbreads with lemongrass,
candied Jerusalem artichoke / 37 €

Truffled poultry / 78 €
(for two people to share – off-menu)
(+30€ for two people in a set menu)

Cheese

Cheese cart / 16 €

A LA CARTE

Dessert

(to choose at the beginning)

Pear in flaky brioche, cardamom and gianduja / 15 €

Honeycomb with citrus and gingerbread / 15 €

Kiwi infused with shiso, ginger and yogurt / 15 €

Warm buckwheat tart with passion fruit and chocolate / 32 €

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

THE MENUS

VEGETARIAN MENU / 59 €

PER PERSON WITHOUT DRINKS

Amuse-bouche

Artichoke heart stuffed with bargkass, grapefruit vinaigrette

Candied Jerusalem artichoke, lemongrass vegetable juice

White beans stewed with black truffle, broccolini grilled over a wood fire

Kiwi infused with shiso, ginger and yogurt

or

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

Mignardises

PRICES INCLUDING TAX – SERVICE INCLUDED

THE MENUS

« **LA MOINEAUDIÈRE** » / 66 €
PER PERSON WITHOUT DRINKS

Amuse-bouche

Artichoke heart stuffed with bargkass, grapefruit vinaigrette

Choice of starter

Choice of fish or meat

Choice of dessert

or

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

Mignardises

PRICES INCLUDING TAX – SERVICE INCLUDED

THE MENUS

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

PER PERSON WITHOUT DRINKS

Amuse-bouche

Artichoke heart stuffed with bargkass, grapefruit vinaigrette

Choice of starter

Choice of fish

Choice of meat

Choice of dessert

or

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

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.

OUR SUPPLIERS

FISH

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

MEAT

Lamb: Pyrenees milk-fed lamb
Sweetbread: U.E.
Poultry: GAEC Crêtes du Rupt (Vosges)

VEGETABLES

GAEC Crêtes du Rupt (Vosges)
Primeur des Vosges, Remiremont

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