



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

Candied white asparagus with brown butter, wild garlic gremolata,
Maltese sauce / 24 €

(vegetable starter in the menus)

Chicken biscuit, mushroom, Albufera sauce / 25 €

Flame-grilled mackerel, peas with strawberries, sorrel yogurt / 26 €

Seared bluefin tuna, carrots, herb tabbouleh / 26 €

A LA CARTE

Fish

Grilled sea bass, artichoke "alla Giudia", black olive and Bagna Cauda sauce / 37 €

Braised pike-perch with Savagnin wine, green asparagus with walnut butter and shellfish marinière / 36 €

Lobster stew with rosemary / 80 €
(à-la-carte only / off menu)

A LA CARTE

Meat

Roast pigeon, chickpea stew with giblets and broccoletti / 37 €

Beef "*feuille-à-feuille*", braised sucrine lettuce heart with red wine and capers / 36 €

Double veal chop, béarnaise sauce / 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)

Sicilian pistachio praline refreshed with orange blossom / 15 €

Strawberry and candied magnolia blossom pavlova / 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

Candied white asparagus with brown butter, wild garlic gremolata,
Maltese sauce

Pea and pickled strawberry salad, sorrel yogurt

Green asparagus and broccolini sautéed with black olives, herb tabbouleh

Kiwi infused with shiso, ginger and yogurt

or

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

Mignardises

THE MENUS

« **LA MOINEAUDIÈRE** » / 66 €

PER PERSON WITHOUT DRINKS

Amuse-bouche

Candied white asparagus with brown butter, wild garlic gremolata,
Maltese sauce

Choice of starter

Choice of fish or meat

Choice of dessert

or

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

Mignardises

THE MENUS

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

PER PERSON WITHOUT DRINKS

Amuse-bouche

Candied white asparagus with brown butter, wild garlic gremolata,
Maltese sauce

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** » / 24€
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

Poultry: GAEC Crêtes du Rupt (Vosges)
Pigeon: Gugney-aux-Aulx (Vosges)
Beef: Caractère d'Alsace
Veal: Les secrets du Val d'Ajol (Bas-Rhin)

VEGETABLES

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

CHEESE

La cave au Géromé (Gérardmer)

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