Amitié
LA CUISINE DU CHÂTEAU

AMITIÉ

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L'Amitié embodies a sense of community, generosity and the joy of hospitality. Situated near Château Ollwiller, in the heart of the Alsatian vineyards, our restaurant is located in a place where cultural heritage, nature and the art of living come together.

Head chef **Anna Alt** creates contemporary, authentic and seasonal 'bistronomy' cuisine. Every dish is tailored to the ingredient, its provenance and its flavour, with particular attention paid to local producers and the treasures of our region.

The organic vegetables from the **'Jardin de Marianne'**, situated on the grounds of Château Ollwiller, play a central role in our cuisine. Harvested throughout the seasons, they lend our creations freshness, authenticity and emotion.

Our cuisine also celebrates the power and finesse of fire. Thanks to the **Charcoa grill** and **wood-fired cooking**, the ingredients develop deep flavours and a unique character, entirely in keeping with their natural essence.

Combining Alsatian regionality, precise techniques and creativity, L'Amitié invites you to a culinary experience where every dish tells a story of the encounter between earth, fire and the joy of sharing a meal together.

We wish you a truly delightful dining experience.

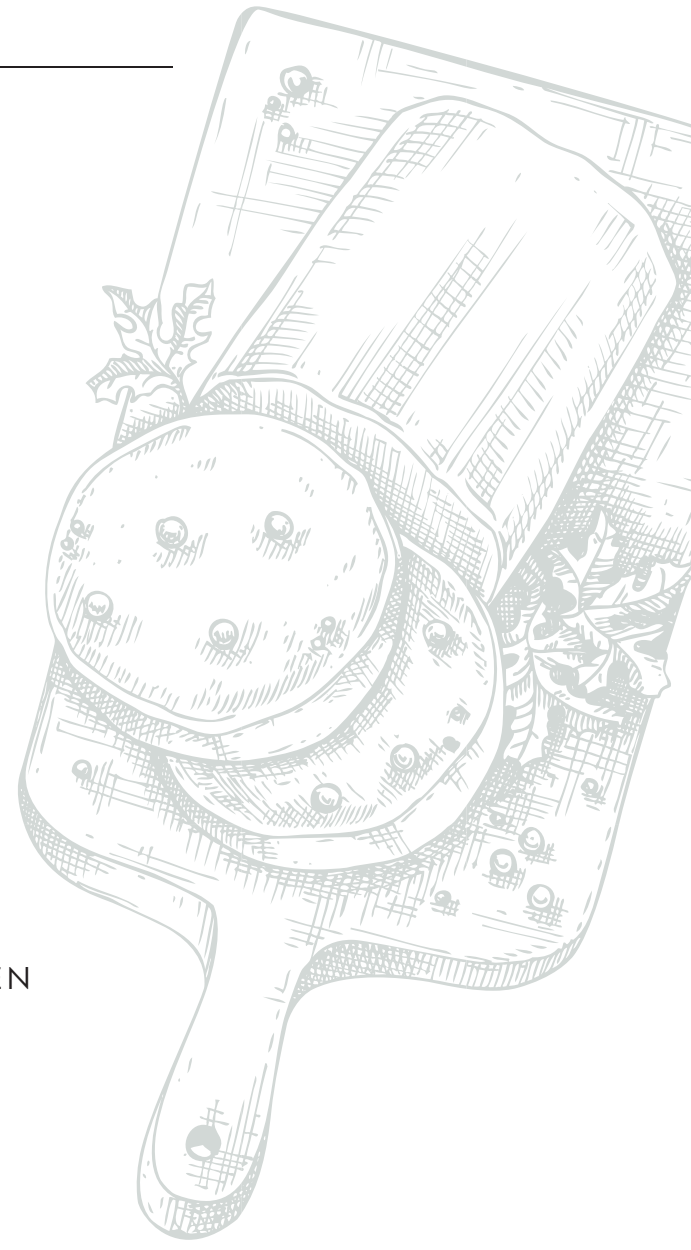


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MENU AMITIÉ

3 COURSES €64 (Foie gras, fish or meat, dessert)
5 COURSES €89 (Menu without cheese)
6 COURSES €99

FOOD AND WINE PAIRING (3 glasses) **€30** with or without alcohol



DUCK FOIE GRAS TERRINE[A1.C.G]
CHUTNEY | BRIOCHE

GRILLED LEEKS
FROM THE 'JARDIN DE MARIANNE'[A1.G.L.M]
BULGUR WHEAT | CHIVE VINAIGRETTE
FROMAGE BLANC

PAN-FRIED PIKE-PERCH AND SNAILS[D.G.N]
POTATOES | PARSLEY | GARLIC

PINK ROASTED DUCK BREAST[G.H2.I]
BRAISED SHALLOTS | HAZELNUTS
DUCK JUS WITH CHERRIES FROM OUR GARDEN

CHEESE SELECTION[G]

PROFITEROLE[A1.C.G]
SPICED PLUMS | TONKA BEAN ICE CREAM
WHIPPED CREAM

The prices include VAT and service – All our dishes are homemade

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MENU À TABLE

The menu is served for the entire table. For two or more people.

A THREE-COURSE MENU TO SHARE

SEASONAL CUISINE,

INSPIRED BY THE GARDEN AND THE FIRE

CREATED BY THE HEAD CHEF

AND HER TEAM

€49 per person

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STARTERS

RAW MARINATED SCALLOPS [B]
GRILLED CAULIFLOWER | POMEGRANATES
€21

GRILLED LEEKS
FROM THE 'JARDIN DE MARIANNE' [A1.G.L.M]
BULGUR WHEAT | CHIVE VINAIGRETTE
FROMAGE BLANC
€17

VEGETARIAN

QUAIL THIGH [A1.G.H4.I.J]
CELERY | APPLE | WALNUTS
€18

DUCK FOIE GRAS TERRINE [A1.C.G]
CHUTNEY | BRIOCHE
€28

LOBSTER BISQUE [A1.B.G]
POECHED RED SHRIMP
€15



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MAIN COURSES

BLACK ANGUS BEEF FILLET 200g[G.I.L]
POTATO GRATIN
VEGETABLES FROM 'JARDIN DE MARIANNE'
PEPPER CREAM SAUCE

€44

CORN-FED CHICKEN SUPREME[G.I.L]
GRILLED ROMAINE LETTUCE | CAPERS | PARMESAN

€29

PINK ROASTED DUCK BREAST[G.H2.I]
BRAISED SHALLOTS | HAZELNUTS
DUCK JUS WITH CHERRIES FROM OUR GARDEN

€36

LENTILLES D'ALSACE [G]
ROASTED PARSLEY ROOTS | SAGE

VEGETARIAN

€26

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FROM THE SEA

GRILLED OCTOPUS[L.N]
PUMPKIN | TOMATOES
SAFFRON TOMATO BOUILLON
€38

PAN-FRIED PIKE-PERCH AND SNAILS[D.G.N]
POTATOES | PARSLEY | GARLIC
€35

CHILDREN'S MENU

2 - 12 YEARS

GRILLED CORN-FED CHICKEN SUPREME

OR

FISH OF THE DAY[D.G]

MASHED POTATOES
VEGETABLES

ICE CREAM[A1.C.G]
2 scoops of your choice

€15

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SWEETS

HONEY MOUSSE[C.G.H3]
WITH STEWED QUINCE | QUINCE SORBET
CASHEW NUTS

€13

CRÈME BRÛLÉE WITH MADAGASCAR VANILLA[A1.C.G]
PEAR SORBET | CRUMBLE

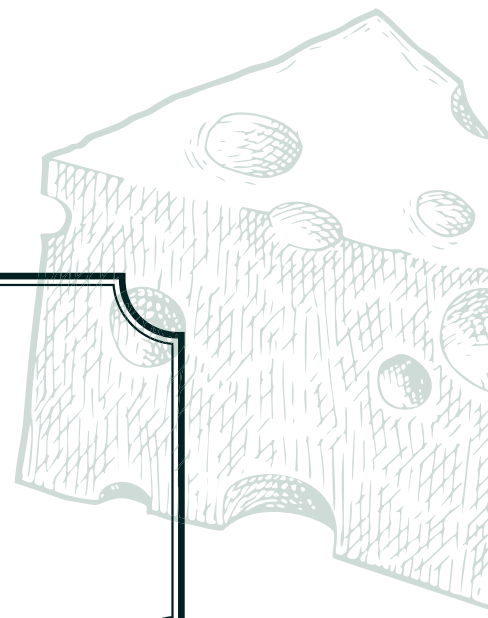
€13

PROFITEROLE[A1.C.G]
SPICED PLUMS | TONKA BEAN ICE CREAM
WHIPPED CREAM

€13

CAFÉ GOURMAND[A.C.G.H.K.L]
ESPRESSO WITH SMALL DESSERT VARIATION

€13



CHEESE FROM MAÎTRE ANTONY & ORGANIC FARM THOMAS KRUST[G]
5 VARIETIES | FIG MUSTARD

€15

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Please contact a member of staff about any food allergies, intolerances and questions about additives.

A1 gluten (wheat)
A2 gluten (spelt)
A3 gluten (rye)
A4 gluten (barley)
A5 gluten (oat)
A6 gluten (kamut, a wheat species)
B crustaceans
C egg
D fish
E peanut
F soya
G milk (lactose)
H1 nuts (almond)
H2 nuts (hazelnut)
H3 nuts (cashews)
H4 nuts (walnuts)
H5 nuts (pistachio)
H6 nuts (macadamia)
H7 nuts (pecan nut)
H8 nuts (Brazil nut)
I celery
J mustard
K sesame
L sulfur dioxide/sulphite
M lupin
N molluscs

1 with Preservatives
2 with Antioxidant
3 contains source of phenylalanine
4 with Colouring agent
5 with Sweetener
6 contains caffeine
7 with Acidifiants
8 with Stabilizers
9 containing phosphates
10 artificially blackened
11 quinine containing
12 taurin containing
13 sulphured
14 cocoa compound coating
15 with flavour enhancer
16 waxed

Origin of our meat, unless otherwise indicated:

Beef: raised, slaughtered, and cut in Argentina

Chicken: raised, slaughtered, and cut in France

Pork: raised, slaughtered, and cut in Spain