

# VIGNOBLES EN SCÈNE ALSACE : STARRED BANQUET AT MONT SAINTE-ODILE

Ottrott



Sanctuaire du Mont Sainte-Odile  
67530 Ottrott

## + Description

An evening like no other: Mont Sainte-Odile becomes the stage for a unique sensory experience, where culinary excellence, fine wines and artistic expression meet at the summit of Alsace. In this emblematic place, steeped in history and offering an exceptional panorama over the plain, guests will enjoy a timeless moment.

Under the historic vaults and on the terraces bathed in light, Michelin-starred chef Jean-Paul Acker from the restaurant Le Feuillage at La Cheneaudière & Spa will present a refined menu specially created for the occasion. Local Alsatian products will be elevated with creativity and audacity. Each dish will be paired with carefully selected Alsace wines, presented by the wine estates Fritz-Schmitt, Vonville and Zeyssolff, for a perfect harmony between gastronomy and winegrowing know-how.

The evening will open with an aperitif on the terrace, featuring an original artistic performance: a wine painting demonstration by Laurent Bessot. Pigments will be born from tannins, and grape varieties will become sources of inspiration, in a convivial and creative atmosphere. A unique event to celebrate the Alsatian art of living, between heritage, flavors and imagination.

Discover below the menu specially created for this evening and its wine pairings.

Aperitif :

Game presskopf

Game cromesquis

Game charcuterie

Pairings: 3 different Sylvaners

Starters :

Marinated venison fillet, pumpkin condiment and grape must mustard

Klevener Amphore – Domaine Zeyssolff

Rouge d'Ottrott Tradition – Domaine Fritz-Schmitt

Porcini mushroom velouté with foie quenelle

Rouge Tradition – Maison Vonville

Auxerrois Barrique – Domaine Zeyssolff

Interlude : Kirsch-grape ice cube

Main course :

Braised wild boar, juniper berry gnocchi, rich Pinot Noir and chocolate jus

Rouge d'Ottrott Barrique – Maison Vonville

Rouge d'Ottrott Barrique – Domaine Fritz-Schmitt

Klevener de Heiligenstein "Tradition" – Domaine Zeyssolff

Dessert :

Around the grape: the fruit, the juice, the wine and its reduction

Crémant Rosé – Domaine Fritz-Schmitt

Gewurztraminer – Maison Vonville

Booking link available soon.

Excessive alcohol consumption is harmful to your health – please drink responsibly.

### **Horaire(s) d'ouverture**

17/10/2025  
Friday from 18:00 to 22:30

## **+ Price lists**

**Prices (events, products, etc.) : 125€**

