



LA TABLE DU DIANA
MOLSHEIM

ALLERGENS

This information has been established in particular based on declarations from our suppliers on the composition of their products. These are allergens that must be declared and not the accidental presence of allergens that could occur during handling at our suppliers or in our establishment. This list is updated as often as possible, depending on our card renewal.

Allergens: Gluten, Crustacean, Egg, Fish, Peanut, Soy, Milk, Nuts, Celery, Mustard, Sesame, Sulphite, Lupin, Mollusc.

SEASONAL SQUASH VELOUTÉ WITH ROASTED SEEDS
MILK

PERFECT EGG ON MUSHROOM DUXELLE, COMTÉ EMULSION
EGG, MILK

SALMON GRAVELAX, RÖSTI, AND GARLIC AND CHIVE COTTAGE CHEESE
GLUTEN, EGG, FISH, MILK

PAN-FRIED KING SHRIMP, LEEK FONDUE, AND COCONUT CREAM
SHELLFISH, MILK, NUTS

HOMEMADE DUCK FOIE GRAS WITH WALTER CHUTNEY
GLUTEN

PARMIGIANA (EGGPLANT AND PARMESAN GRATIN)
MILK, CELERY

ROAST DUCK FILLET, PARSNIP MOUSSELINE, GLAZED CARROTS, AND COCOA JUS
GLUTEN, MILK

VINTAGE BEEF WITH FRIES & PAN-FRIED VEGETABLES WITH MUNSTER OR PEPPER SAUCE
GLUTEN, MILK, CELERY

SEA BREAM FILLET GRILLED CHEESE, BASMATI RICE, SEASONAL VEGETABLES, AND BELL PEPPER COULIS
FISH, CELERY

DIANA'S SAUERKRAUT WITH 5 MEATS
CELERY

PDO CHEESE PLATTER
MILK

GOURMET COFFEE OR TEA, 4 DELICACIES
GLUTEN, EGG, MILK

FAISSELLE CHEESE WITH A BRETON PALATE, SALTED BUTTER CARAMEL
GLUTEN, EGG, MILK

PEAR AND ALMOND TARTLET, CHOCOLATE COULIS, AND A SCOOP OF ICE CREAM
GLUTEN, EGG, MILK

MANGO AND PASSION FRUIT MACAROON, EXOTIC COULIS
GLUTEN, EGG, MILK

DARK CHOCOLATE FINGER, CUSTARD, AND CHOCOLATE SHAVINGS
GLUTEN, EGG, MILK

STARTERS

🌱 CREAM OF SEASONAL SQUASH SOUP WITH ROASTED SEEDS
9€

🌱 PERFECT EGG ON MUSHROOM DUXELLE,
COMTÉ CHEESE EMULSION
11€

PAN-FRIED KING PRAWNS, LEEK FONDUE
AND COCONUT CREAM
12€

SALMON GRAVLAX, RÖSTI, GARLIC AND CHIVE FROMAGE BLANC
13€

HOMEMADE DUCK FOIE GRAS AND WALTER'S CHUTNEY
20€



LA TABLE DU DIANA

MOLSHEIM

MAIN COURSES



PARMIGIANA (AUBERGINE AND PARMESAN GRATIN)

19€

ROAST DUCKLING FILLET, PARSNIP MOUSSELINE, GLAZED
CARROTS AND COCOA JUS

24€

VINTAGE BEEF FILLET, CHIPS & PAN-FRIED VEGETABLES WITH
YOUR CHOICE OF SAUCE

MUNSTER CHEESE OR PEPPER SAUCE

25€

GRILLED SEA BREAM FILLET, BASMATI RICE, SEASONAL
VEGETABLES AND PEPPER COULIS

27€

SIDE DISH SUPPLEMENT

ONLY VALID ON À LA CARTE SIDE DISHES

3€

REGIONAL SPECIALITY

DIANA SAUERKRAUT WITH 5 MEATS

24€

CHILDREN'S MENU

MEAT OR FISH + 2 SCOOPS
OF ICE CREAM

13€

ACCOMPANIED BY YOUR CHOICE OF À LA CARTE
GARNISH





LA TABLE DU DIANA
MOLSHEIM

ORIGINS OF MEATS

DUCK BREAST
FRANCE

"VINTAGE BEEF"
GREAT BRITAIN

SAUERKRAUT MEAT
EUROPEAN UNION



CHEESES & DESSERTS

AOP CHEESE PLATTER
14€

FAISSELLE CHEESE ON BRETON BREAD, SALTED BUTTER
CARAMEL
9€

COFFEE OR TEA WITH FOUR SWEET TREATS
12€

PEAR AND ALMOND TARTLET, CHOCOLATE COULIS AND SCOOP
OF ICE CREAM
12€

MANGO AND PASSION FRUIT MACARON, EXOTIC COULIS
13€

DARK CHOCOLATE FINGER, CUSTARD AND CHOCOLATE
SHAVINGS
13€

APERITIFS

Aperol Spritz	12,5cl	11€
Homemade aperitif	12,5cl	13€
Kir white wine	12,5cl	8€
Muscat - Bott	12,5cl	8€
Gewurztraminer - Becht	12,5cl	9,50€
Riesling VT - Becht	12,5cl	13€
Crémant Brut - Bott	12,5cl	10€
Crémant Rosé - Bott	12,5cl	10€
Crémant Ice Rosé - Becht	12,5cl	10€
Champagne - Castelnau	12,5cl	14€
Ricard, Pastis	2cl	6€
Martini (White, Red, Dry)	6cl	7€
Porto Tawny (White, Red)	6cl	7€

COCKTAILS

Cocktail "Diana"	20cl	13€
Cocktail without alcohol	20cl	9€
The Americano	14cl	11€

WHISKIES

Clan Campbell	4cl	11€
Chivas - 12 ans	4cl	13€
Jameson Black Barrel	4cl	13€
Jack Daniels	4cl	13€
Nikka "From the barrel"	4cl	14€

VODKAS

Smirnoff	4cl	9€
Absolut	4cl	10€

GINS

Gordon's	4cl	10€
Hendrick's	4cl	13€

RHUMS

Bacardi	4cl	10€
Saint James	4cl	10€
Don Papa	4cl	10€
Diplomatico	4cl	10€

AMERS - BITTERS

Suze	4cl	7€
Campari	4cl	7€

LIQUEURS

Malibu	4cl	8€
Soho	4cl	8€

WATERS

Still or sparkling water	75cl	2€
Microfiltréd Purezza - unlimited		
Carola Blue / Green / Red	50cl	3,50€
Carola Blue / Green / Red	100cl	6,50€
Perrier	33cl	4,50€
Perrier Slice or Syrup	33cl	5€

SOFTS

Coca-Cola, Coca-Cola Zero	33cl	4,50€
Schweppes (Citrus fruits, Tonic)	25cl	4,50€
Lemonade	25cl	4,50€
Fuze Tea	25cl	4,50€
Orangina	25cl	4,50€
Fruit juice Granini	25cl	4,50€
(Orange, Apple, Pineapple, Apricot, Tomato)		
Grape juice Sautter 	25cl	5€

BEERS

	25 CL	50 CL
Heineken	4,50€	8€
Licorne blonde 	5,50€	10€
Beer of the moment	5,50€	10€
Shandy, Monaco	4,50€	8€
Picon and beer	6€	11€
Perle Blonde	33cl	6€
Beer without alcohol	33cl	5€

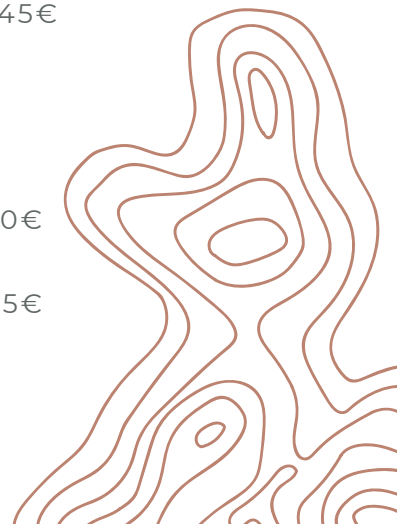
DIGESTIVES

Get 27 - Get 31	4cl	11€
Baileys	4cl	11€
Chartreuse (Yellow- Green)	4cl	11€
Grand Marnier	4cl	11€
Cointreau	4cl	11€
Cognac - Henessy	4cl	11€
Calvados	4cl	11€
Amaretto	4cl	11€
Eaux de vie d'Alsace	4cl	11€
Bas Armagnac -	4cl	11€
Château Laubade		

HOT DRINKS

Irish Coffee	25cl	12,50€
Expresso, Decaffeinated	4cl	3,50€
Double Expresso, Americano	10cl	4,50€
Large coffee	20cl	5€
Cappuccino, coffee with milk	20cl	5€
Latte Macchiato	30cl	5€
Tea / Herbal tea	35cl	4€
Hot chocolate	20cl	3,50€

	GLASS 12.5 CL	BOTTLE 75 CL	1/2 BOTTLE 37.5 CL
CHAMPAGNE			
Le Brut Castelnau	14€	78€	
CRÉMANTS D'ALSACE			
Brut Blanc - Cuvée Nicole Domaine Bott Frères	10€	34€	
Brut Rosé Domaine Bott Frères	10€	34€	
WHITE WINES			
Riesling BIO, Alsace  Domaine Philippe Heitz	8,50€	34€	
Riesling Vieilles Vignes, Alsace Cave du Roi Dagobert			20€
Riesling Wiebelsberg Grand Cru, Alsace Domaine Boeckel	11,50€	46€	
Sylvaner Zotzenberg Grand Cru, Alsace Domaine Boeckel	11€	44€	
Pinot Gris Vieilles Vignes, Alsace Cave du Roi Dagobert	8€	32€	20€
Pinot Gris Exception, Alsace Domaine Bernard Becht	8,50€	34€	
Gewurztraminer BIO, Alsace  Domaine Philippe Heitz	9,50€	37€	
Gewurztraminer, Alsace Domaine Bernard Becht	9,50€	39€	
Mâcon Villages AOP, Bourgogne Domaine Dupuis Vegan	8€	38€	
Pouilly-Fumé AOP, Loire Domaine Veneau		36€	24€
Saint-Joseph AOP, Rhône Cuvée Côte Diane	11€	45€	
ROSÉ WINES			
Château de l'Escarelle, Côteaux varois Provence	7,50€	30€	
M de Minuty Côtes de Provence		35€	



	GLASS 12.5 CL	BOTTLE 75 CL	1/2 BOTTL 37.5 CL
RED WINES			
Pinot Noir, Alsace Cave du Roi Dagobert			20€
Pinot Noir Exception, Alsace Domaine Bernard Becht	8€	32€	
Pinot Noir Fût de chêne, Alsace Cave du Roi Dagobert	9€	36€	
Mercurey AOP, Bourgogne Domaine du Meix Foulot	10,50€	48€	
Saint-Amour AOP, Beaujolais Louis Tête, "En Tête à Tête"	8€	40€	
Crozes Hermitage AOP, Rhône Rochegonde, Cave de Tain	10€	45€	
Gigondas AOP, Rhône Le Pas de Montmirail	11€	51€	
Lirac AOP, Rhône Château la Genestière	9€	42€	
Haut-Médoc AOP, Bordeaux Peyrat-Fourthon - La Demoiselle d'Haut-Peyrat	8,50€	44€	
Lalande-de-Pomerol AOP, Bordeaux Promesse du Vieux Château Gachet	11€	51€	
Saint-Emilion Grand Cru AOP, Bordeaux Les Terrasses de Saint Christophe		44€	24€
Terrasses du Larzac AOP, Languedoc Domaine La Croix Chaptal	8€	38€	
Pic St Loup Exception, Languedoc "Les Déesses Muettes"	9€	38€	

WINES FROM AROUND THE WORLD

Argentine Mendoza Antisto Malbec	7,50€	32€	
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Did you enjoy your
meal?

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