



LA TABLE DU DIANA
MOLSHEIM

OPEN TUESDAY TO FRIDAY FROM 12:00 PM TO 1:30 PM AND MONDAY TO SATURDAY FROM 7:00 PM TO 9:00 PM



LA TABLE DU DIANA

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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.

ZUCCHINI FRITTERS, PESTO, ARUGULA, AND LEMON YOGURT SAUCE
GLUTEN, EGG, MILK

RED BEET TARTARE, RICOTTA CREAM, AND SERRANO HAM CHIPS
MILK

CHICKEN TERRINE WITH MIXED VEGETABLES, AND HORSERADISH CREAM
GLUTEN, EGG, MILK

TUNA TATAKI, SESAME CREAM, AND PICKLED ASPARAGUS
FISH, MILK, SESAME

CREME BRULEE WITH FOIE GRAS AND TRUFFLE AROMA
EGG, MILK

SPRING VEGETABLES PARMENTIER WITH REDUCED VEGETABLE JUS
EGG, MILK, CELERY, MUSTARD

"VINTAGE BEEF" FLANK STEAK WITH CARAMELIZED SHALLOTS, REDUCED JUS, FRIES, AND VEGETABLES
GLUTEN, CELERY

PAN-SEARED SEA BASS FILLET, GOURMET QUINOA WITH VEGETABLES, LEMON WHITE BUTTER SAUCE
GLUTEN, EGG, MILK, CELERY

PAN-FRIED VEAL CHOP IN BUTTER, POTATOES AND VEGETABLES, LIGHT HORSERADISH AND ALSATIAN MUSTARD SAUCE
GLUTEN, MILK, MUSTARD

DIANA'S SAUERKRAUT WITH 5 MEATS
CELERY

HOMEMADE RUM BABA WITH EXOTIC FRUIT COMPOTE
GLUTEN, EGG, MILK

CRISPY ARLETTE MILLE-FEUILLE WITH LIGHT LEMON CREAM AND RASPBERRY MOUSSE
GLUTEN, EGG

PISTACHIO TIRAMISU WITH BLACK CHERRY COMPOTE
GLUTEN, EGG, MILK, NUTS

THE ROYAL DESSERT, CHOCOLATE / COFFEE WITH A BALL OF VANILLA ICE CREAM
GLUTEN, EGG, MILK

SEASONAL TARTLET SERVED WITH SORBET
GLUTEN, EGG, MILK

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

PDO CHEESE PLATTER
MILK



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STARTERS

 ZUCCHINI FRITTERS, PESTO, ARUGULA, AND LEMON
YOGURT SAUCE
€9

RED BEET TARTARE, RICOTTA CREAM, AND SERRANO HAM
CHIPS
€10

CHICKEN TERRINE WITH MIXED VEGETABLES, AND
HORSERADISH CREAM
€11

TUNA TATAKI, SESAME CREAM, AND PICKLED ASPARAGUS
€13

CREME BRULEE WITH FOIE GRAS AND TRUFFLE AROMA
€13





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MAIN COURSES

 SPRING VEGETABLES PARMENTIER WITH REDUCED VEGETABLE JUS
€19

“VINTAGE BEEF” FLANK STEAK WITH CARAMELIZED SHALLOTS,
REDUCED JUS, FRIES, AND VEGETABLES
€22

LACQUERED DUCK BREAST, CARROT MOUSSELINE, GLAZED
VEGETABLES, AND ROSEMARY-INFUSED REDUCED JUS
€23

PAN-SEARED SEA BASS FILLET, GOURMET QUINOA WITH VEGETABLES,
LEMON WHITE BUTTER SAUCE
€25

PAN-FRIED VEAL CHOP IN BUTTER, POTATOES AND VEGETABLES, LIGHT
HORSERADISH AND ALSATIAN MUSTARD SAUCE
€27

SIDE DISH SUPPLEMENT
VALID ONLY FOR A 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





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ORIGINS OF MEATS

VEAL CHOP
FRANCE

FLANK STEAK
GREAT BRITAIN

DUCK
FRANCE

POULTRY
FRANCE

SAUERKRAUT MEAT
EUROPEAN UNION





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CHEESES & DESSERTS

HOMEMADE RUM BABA
WITH EXOTIC FRUIT COMPOTE
€9

CRISPY ARLETTE MILLE-FEUILLE
WITH LIGHT LEMON CREAM AND RASPBERRY MOUSSE
€11

PISTACHIO TIRAMISU WITH BLACK CHERRY COMPOTE
€11

THE ROYAL DESSERT, CHOCOLATE / COFFEE
WITH A BALL OF VANILLA ICE CREAM
€12

SEASONAL TARTLET SERVED WITH SORBET
€12

GOURMET COFFEE OR TEA, 4 SWEETS
€12

PLATTER OF AOP CHEESES
€14



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€
Été indien - 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€
<small>Microfiltréd Purezza - unlimited</small>		
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 <small>(Citrus fruits, Tonic)</small>	25cl	4,50€
Lemonade	25cl	4,50€
Fuze Tea	25cl	4,50€
Orangina	25cl	4,50€
Fruit juice Granini	25cl	4,50€
<small>(Orange, Apple, Pineapple, Apricot, Tomato)</small>		
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 <small>(Yellow- Green)</small>	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 - Château Laubade	4cl	11€

HOT DRINKS

Irish Coffee	25cl	12,50€
Espresso, Decaffeinated	4cl	3,50€
Double Espresso, 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

7€

34€

Riesling LIEU-DIT STIERKOPF, Alsace
Domaine Pierre et Frédéric Becht

32€

20€

Riesling Wiebelsberg Grand Cru, Alsace
Domaine Boeckel

12€

48€

Sylvaner Zotzenberg Grand Cru, Alsace
Domaine Boeckel

12€

48€

Pinot Gris Vieilles Vignes, Alsace
Cave du Roi Dagobert

8€

32€

Pinot Gris LIEU-DIT STIERKOPF, Alsace
Domaine Pierre et Frédéric Becht

34€

21€

Gewurztraminer BIO, Alsace 
Domaine Philippe Heitz

9€

42€

Mâcon Villages AOP, Bourgogne
Les Emalières

8€

36€

Pouilly-Fumé AOP, Loire
Domaine Joseph Mellot "Chant des Vignes"

9€

42€

Saint-Joseph AOP, Rhône
Cuvée Côte Diane

11€

45€

ROSÉ WINES

Chemin des Pèlerins
Côtes de Saint Mont

7€

28€

M de Minuty AOP
Côtes de Provence

38€



GLASS
12.5 CL

BOTTLE
75 CL

1/2 BOTTLE
37.5 CL

RED WINES

Pinot Noir, Alsace "Cuvée Frédéric"
Domaine Pierre et Frederic Becht

38€

24€

Pinot Noir Fût de chêne, Alsace
Cave du Roi Dagobert

9€

34€

Hautes Côtes de Beaune AOP, Bourgogne
Domaine Labry

8€

38€

Mercurey AOP, Bourgogne
Domaine du Meix Foulot

11€

50€

Saint-Amour AOP, Beaujolais
Louis Tête, "En Tête à Tête"

10€

40€

Crozes Hermitage AOP, Rhône Nobles Rives
Cave de Tain

10€

48€

Gigondas AOP, Rhône
Domaine Saint Damien Bio



10€

47€

Lalande-de-Pomerol AOP, Bordeaux
Promesse du Vieux Château Gachet

11€

50€

Saint-Emilion AOP, Bordeaux
Lucius Saint-Emilion

8€

38€

Pic St Loup Exception, Languedoc
"Les Déesses Muettes"

9€

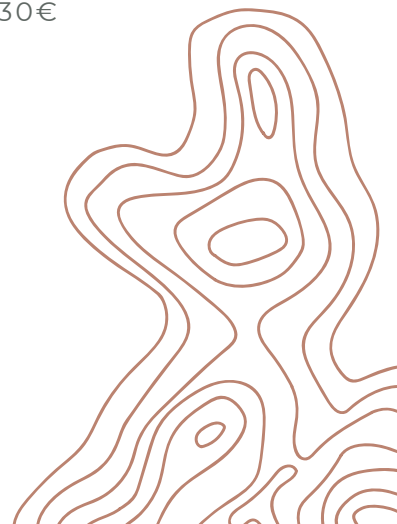
38€

WINES FROM AROUND THE WORLD

Argentine La Consulta
Malbec

7€

30€





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Did you enjoy your
meal?

Share your delight!

