



LA TABLE DU DIANA
MOLSHEIM

OUVERT DU MARDI AU VENDREDI DE 12H00 À 13H30 ET DU LUNDI AU SAMEDI DE 19H00 À 21H00

STARTERS

 THIN-CRUST TOMATO TART
WITH CREAMY BURRATA AND SMOKED GREEN OIL

CHARENTAIS MELON GAZPACHO,
RICOTTA AND SERRANO HAM ON TOAST

DIANA'S CAESAR SALAD,
CRISPY CHICKEN AND PARMESAN SHAVINGS

SMALL PLATE
LARGE PLATE

VITELLO TONNATO

SMALL PLATE
LARGE PLATE

PRAWN SALAD WITH MANGO AND PASSION FRUIT
COMPOTE, ARUGULA AND TANGY VINAIGRETTE

+2€

MAIN COURSES

 VEGETARIAN LASAGNA WITH SUN-RIPENED
VEGETABLES

VEAL SKIRT STEAK WITH MIRABELLE PLUMS, RICH
GRAVY, CAULIFLOWER MOUSSELINE,
AND A SELECTION OF GREEN VEGETABLES

+2€

GUINEA FOWL BREAST, OLD-FASHIONED MUSTARD
CREAM, KNEPFLES, AND SEASONAL VEGETABLES

ITALIAN-STYLE CHAROLAIS BEEF TARTARE,
FRIES, AND GREEN SALAD

SWORDFISH STEAK GRILLED À LA PLANCHA, SAUCE
VIERGE, RICE FLAVORED WITH THAI SPICES,
AND CONFIT FENNEL

+2€

STRIP STEAK, RED WINE BUTTER SAUCE, DUCHESSE
POTATOES, AND SEASONAL VEGETABLES

+2€

SIDE DISH SUPPLEMENT

+3€

ONLY VALID ON À LA CARTE TRIMS

REGIONAL SPECIALITY

DIANA SAUERKRAUT WITH 5 MEATS

NET PRICES IN EUROS - SERVICE AND TAXES INCLUDED
ALLERGY LIST AVAILABLE

HALF BOARD MENU

ONLY VALID FOR DINNER
MONDAY TO SATURDAY
FROM 7:00 PM TO 9:00 PM

CHEESES & DESSERTS

THIN-CRUST APRICOT TART,
"DURNER" WILDFLOWER HONEY,
ROSEMARY AND VANILLA ICE CREAM

COFFEE OR TEA WITH FOUR SWEET TREATS
+2€

CHOCOLATE CRÈME BRULÉE,
COCOA ESPUMA AND CRISPY TUILE

CRISPY CRÊPE PARCEL WITH PINEAPPLE AND BANANA,
SALTED BUTTER CARAMEL SAUCE, PASSION FRUIT ICE
CREAM

HOMEMADE MANGO AND STRAWBERRY FROZEN
VACHERIN,
RED FRUIT COULIS

PLATTER OF AOP CHEESES

