



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.

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

CHARENTAIS MELON GAZPACHO, RICOTTA AND SERRANO HAM ON TOAST
GLUTEN, MILK

DIANA'S CAESAR SALAD, CRISPY CHICKEN AND PARMESAN SHAVINGS
GLUTEN, EGG, FISH, MILK, MUSTARD

VITELLO TONNATO
EGG, FISH, MILK, MUSTARD

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

VEGETARIAN LASAGNA WITH SUN-RIPENED VEGETABLES
GLUTEN, EGG, MILK, CELERY

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

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

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

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

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

DIANA'S SAUERKRAUT WITH 5 MEATS
CELERY

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

COFFEE OR TEA WITH FOUR SWEET TREATS
GLUTEN, EGG, MILK

CHOCOLATE CRÈME BRULÉE, COCOA ESPUMA AND CRISPY TUILE
EGG, MILK

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

HOMEMADE MANGO AND STRAWBERRY FROZEN VACHERIN, RED FRUIT COULIS
EGG, MILK

PDO CHEESE PLATTER
MILK



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STARTERS

 THIN-CRUST TOMATO TART
WITH CREAMY BURRATA AND SMOKED GREEN OIL
12€

CHARENTAIS MELON GAZPACHO,
RICOTTA AND SERRANO HAM ON TOAST
12€

DIANA'S CAESAR SALAD,
CRISPY CHICKEN AND PARMESAN SHAVINGS
SMALL PLATE 13€
LARGE PLATE 19€

VITELLO TONNATO
SMALL PLATE 13€
LARGE PLATE 19€

PRAWN SALAD WITH MANGO AND PASSION FRUIT
COMPOTE,
ARUGULA AND TANGY VINAIGRETTE
14€





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MAIN COURSES

 VEGETARIAN LASAGNA WITH SUN-RIPENED VEGETABLES
20€

VEAL SKIRT STEAK WITH MIRABELLE PLUMS, RICH GRAVY,
CAULIFLOWER MOUSSELINE, AND A SELECTION OF GREEN VEGETABLES
23€

GUINEA FOWL BREAST, OLD-FASHIONED MUSTARD CREAM,
KNEPFLES, AND SEASONAL VEGETABLES
24€

ITALIAN-STYLE CHAROLAIS BEEF TARTARE,
FRIES, AND GREEN SALAD
24€

SWORDFISH STEAK GRILLED À LA PLANCHA, SAUCE VIERGE,
RICE FLAVORED WITH THAI SPICES, AND CONFIT FENNEL
25€

STRIP STEAK, RED WINE BUTTER SAUCE, DUCHESSE POTATOES,
AND SEASONAL VEGETABLES
25€

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

CHICKEN
EUROPEAN UNION

GUINEA FOWL BREAST
EUROPEAN UNION

VEAL
HOLLAND

STRIP STEAK
FRANCE

BEEF TARTARE
FRANCE

VEAL SKIRT STEAK
NETHERLANDS

SAUERKRAUT MEAT
EUROPEAN UNION





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CHEESES & DESSERTS

THIN-CRUST APRICOT TART,
"DURNER" WILDFLOWER HONEY,
ROSEMARY AND VANILLA ICE CREAM
12€

COFFEE OR TEA WITH FOUR SWEET TREATS
12€

CHOCOLATE CRÈME BRULÉE,
COCOA ESPUMA AND CRISPY TUILE
13€

CRISPY CREPE PARCEL WITH PINEAPPLE AND BANANA,
SALTED BUTTER CARAMEL SAUCE, PASSION FRUIT ICE CREAM
13€

HOMEMADE MANGO AND STRAWBERRY FROZEN VACHERIN,
RED FRUIT COULIS
13€

PLATTER OF AOP CHEESES
14€



APERITIFS

Ricard, Pastis	2cl	6€
Martini (White, Red, Dry)	6cl	7€
Porto Tawny (White, Red)	6cl	7€
Muscat - Bott	12,5cl	8€
Kir white wine	12.5cl	8€
Été indien	12,5cl	13€
Crémant Brut - Bott	12,5cl	10€
Crémant Rosé - Bott	12,5cl	10€
Champagne - Castelnau	12,5cl	14€

COCKTAILS

Cocktail without alcohol	20cl	9€
Aperol Spritz	12,5cl	11€
Americano	14cl	11€
Cocktail "Diana"	20cl	13€
Cocktail of the moment	12,5cl	13€

WHISKIES

Clan Campbell	4cl	8€
Jack Daniels	4cl	10€
Chivas - 12 ans	4cl	13€
Jameson Black Barrel	4cl	13€
Nikka "From the barrel"	4cl	14€

VODKAS

Smirnoff	4cl	9€
Absolut	4cl	9€

GINS

Gordon's	4cl	10€
Hendrick's	4cl	13€

RHUMS

Bacardi	4cl	9€
Saint James	4cl	9€
Don Papa	4cl	9€
Diplomatico	4cl	10€

AMERS - BITTERS

Suze	4cl	7€
Campari	4cl	7€

LIQUEURS

Malibu	4cl	8€
Soho	4cl	8€

WATERS

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

SOFTS

Coca-Cola, Coca-Cola Zéro	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 (Orange, Apple, Pineapple, Apricot, Tomato)	25cl	4,50€
Grape juice Sautter 	25cl	5€

BEERS

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

DIGESTIVES

Get 27 - Get 31	4cl	8€
Baileys	4cl	8€
Grand Marnier	4cl	8€
Cointreau	4cl	8€
Calvados	4cl	8€
Amaretto	4cl	8€
Eaux de vie d'Alsace 	4cl	8€
Chartreuse (Yellow- Green)	4cl	11€
Cognac - Henessy	4cl	11€
Bas Armagnac "Château de Laubade"	4cl	11€

HOT DRINKS

Espresso, Decaffeinated	5cl	3,50€
Chocolat chaud	12cl	3,50€
Tea / Herbal tea	35cl	4€
Double Espresso, Americano	10cl	4,50€
Large coffee	12cl	5€
Cappuccino, coffee with milk	12cl	5€
Latte Macchiato	15cl	5€
Irish Coffee	20cl	12,50€

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€

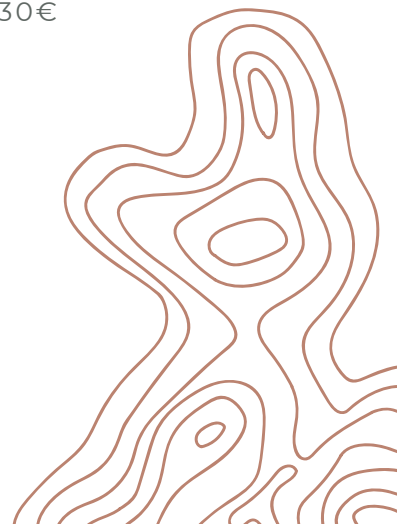
WINES FROM AROUND THE WORLD

Argentine La Consulta

Malbec

7€

30€





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Did you enjoy your
meal?

Share your delight!

