



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.

BUTTON MUSHROOMS CREAM, HORSERADISH ESPUMA
MILK

LEEK FONDUE WITH CHORIZO AND SERRANO HAM CHIPS
MILK, MUSTARD

ALMOND-ROSTED WARM GOAT CHEESE SALAD
GLUTEN, EGG, MILK, NUTS

SEASONAL VEGETABLES TARTE TATIN, FRESH CHEESE QUENELLE WITH HONEY FROM "DURNER"
GLUTEN, MILK, CELERY

SALMON TARTARE WITH MANGO, PASSION FRUIT VINAIGRETTE AND PEPPERY ARUGULA
FISH, NUTS

SEASONAL BABY VEGETABLES VOL-AU-VENT, CREAMY BROTH, AND FRAGRANT RICE
GLUTEN, MILK, CELERY

SPINACH AND SMOKED PAPRIKA POULTRY BALLOTINE, CELERY AND BABY VEGETABLES MOUSSELINE, REDUCED CHANTERELLE SAUCE
GLUTEN, EGG, MILK, CELERY

YELLOW POLLACK FILLET, LIGHT CREAM, COCONUT-GINGER, BUTTERNUT SQUASH MOUSSELINE
EGG, FISH, MILK

VEAL SALTIMBOCCA WITH SERRANO HAM AND PARMESAN, SERVED IN ITS OWN JUICES, SEASONAL VEGETABLES AND KNEPFLES
GLUTEN, EGG, MILK, CELERY

"VINTAGE BEEF" TENDERLOIN STEAK, BABY POTATOES, AND SEASONAL VEGETABLES, SERVED WITH ROQUEFORT OR GREEN PEPPER SAUCE
MILK, CELERY

DIANA'S SAUERKRAUT WITH 5 MEATS
CELERY, MUSTARD

FALL APPLES, PEARS AND CINNAMON CRUMBLE, PEAR SORBET
GLUTEN, MILK, NUTS

GREEN TEA PANNA COTTA WITH MIRABELLE PLUM COMPOTE AND SESAME TUILES
GLUTEN, MILK, SESAME

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

CHOCOLATE LAVA CAKE, PRALINE CUSTARD, SALTED BUTTER CARAMEL ICE CREAM
GLUTEN, EGG, MILK, NUTS

FRENCH KUGELHOPF TOAST WITH PINK PRALINE AND VANILLA ICE CREAM
GLUTEN, EGG, MILK, NUTS

PDO CHEESE PLATTER
MILK

STARTERS

🌱 BUTTON MUSHROOMS CREAM,
HORSERADISH ESPUMA
11€

LEEK FONDUE WITH CHORIZO
AND SERRANO HAM CHIPS
12€

🌱 ALMOND-ROSTED WARM GOAT CHEESE SALAD
13€

🌱 SEASONAL VEGETABLES TARTE TATIN,
FRESH CHEESE QUENELLE WITH HONEY
FROM "DURNER"
14€

SALMON TARTARE WITH MANGO,
PASSION FRUIT VINAIGRETTE AND PEPPERY ARUGULA
15€



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MAIN COURSES

✓ SEASONAL BABY VEGETABLES VOL-AU-VENT, CREAMY BROTH,
AND FRAGRANT RICE
22€

SPINACH AND SMOKED PAPRIKA POULTRY BALLOTINE,
CELERY AND BABY VEGETABLES MOUSSELINE, REDUCED CHANTERELLE
SAUCE
22€

YELLOW POLLACK FILLET, LIGHT CREAM, COCONUT-GINGER,
BUTTERNUT SQUASH MOUSSELINE
25€

VEAL SALTIMBOCCA WITH SERRANO HAM AND PARMESAN,
SERVED IN ITS OWN JUICES, SEASONAL VEGETABLES AND KNEPFLES
26€

“VINTAGE BEEF” TENDERLOIN STEAK, BABY POTATOES,
AND SEASONAL VEGETABLES,
SERVED WITH ROQUEFORT OR GREEN PEPPER SAUCE
28€

SIDE DISH SUPPLEMENT
VALID ONLY FOR A LA CARTE SIDE DISHES
€3

REGIONAL SPECIALITY

DIANA SAUERKRAUT WITH 5 MEATS
€25

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
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ORIGINS OF MEATS

POULTRY
FRANCE

VEAL
HOLLAND

BEEF
UNITED KINGDOM

SAUERKRAUT MEAT
EUROPEAN UNION



CHEESES & DESSERTS

FALL APPLES, PEARS AND CINNAMON CRUMBLE,
PEAR SORBET

12€

GREEN TEA PANNA COTTA WITH MIRABELLE PLUM COMPOTE
AND SESAME TUILES

12€

COFFEE OR TEA WITH FOUR SWEET TREATS

12€

CHOCOLATE LAVA CAKE, PRALINE CUSTARD,
SALTED BUTTER CARAMEL ICE CREAM
(10-MINUTE BAKING TIME)

14€

FRENCH KOUGELHOPF TOAST WITH PINK PRALINE
AND VANILLA ICE CREAM

14€

PLATTER OF AOP CHEESES
(FROM "JUSDELAVIGNE" IN ERNOLSHEIM-BRUCHE)

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€





Did you enjoy your
meal?

Share your delight!

