

We invite you to tailor the menu to design your own culinary experience by choosing an item from each section for a personalized tasting experience or share a variety of selections with your table. Bon appétit!

To Start

House-made Smoked Fish Rilette 19
Toast

Truffled Veal Liverwurst 27
Toasted country bread, cornichons

Bread Service 15
Cultured Bordier butter, whipped spiced mangalitsa lardo

Spicy Beef Tartar 26
Tonnato coulis, house made herbed lavash crisps

Alsatian Crudit  18
Red cabbage, celeriac, carrot, cucumber, cabbage-comte

Cinco Jotas Jamon (3oz) 75
House-made lavash crisps, Apricot mustarda

House-made Morcilla Croquettes 22
Horseradish pomme puree

Gabriel Kreuther's Exclusive Country Farm Sausage 22
Sauerkraut, purple mustard

Wood-Fired Tartes Flamb es

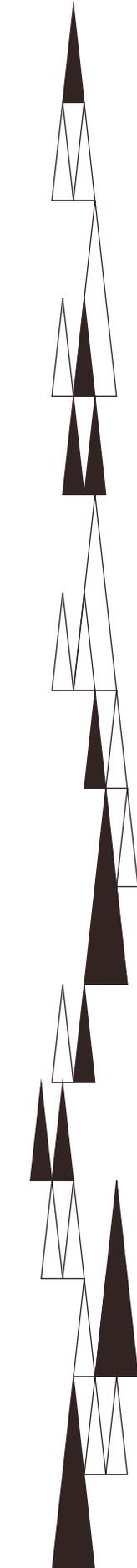
Classic 22
Onions, bacon, cheese

Mushroom 25
Hen of the Woods, comte cheese, nutmeg

Salmon 31
Gravlax, salmon caviar, fresh horseradish, lemon zest

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

** Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.



Appetizers

Charred Broccoli Caesar Salad

Boquerones, kohlrabi, fried capers

19

Endive and Beet Salad

Aged goat cheese, candied pecans

19

Dungeness Crab and Avocado Salad

Granny Smith apple, yuzu kosho, crab tuile

32

Pâté en Croûte

Celeriac salad, cornichon

25

Foie Gras Terrine

Gewurztraminer gelée, quince, toasted country bread

39

Dry-Aged Madai Snapper

Charred cucumber vinaigrette, mango-pepper relish

34

Aged Blue Fin Tuna

Black garlic anchoïade, radishes

39

Alsatian Beer Soup

Ruby red shrimps, pain d'épices

19

Escargots à l'Alsacienne

Garlic butter, bread soldiers

22

Homemade Pastas

Saffron Cavatelli

Riesling-braised rabbit, mushrooms

29

Spätzle Fricassée

Xeres soubise, char-grilled ratatouille Napoléon

29

Duck, Foie Gras & Squash Tortellini

Parmesan consommé, hazelnut oil

35

Green Peas & Morels Mushrooms Lasagnette

Taleggio espuma

32

Beet Spaghetti

Oysters, horseradish, smoked sturgeon, salmon roe, caviar

85

Wood Fired Entrees

Butterfied whole Loup de Mer

Clams oreganatta, squash

39

Sablefish

Green garbanzo beans, pimiento nage

45

Swordfish Steak

Blood orange-mustard sauce, fennel, pistachios

45

Baked Black Seabass en Papillote

Leek fondue, mushrooms, champagne nage

45

Crusted Sea Scallops

Fine herbs crumble, turnips, Riesling sauce

44

Beer Braised Pork Belly

Sauerkraut, brussel sprout jicama slaw, ginger jus

35

Juniper- Gin Cured Venison

Blistered cherries, Sea Island peas, mint

48

Hanger Steak au Poivre

Pommes allumettes, spinach

39

Half Roast Chicken

Pomme purée, chicories, charred scallion salsa, natural jus

38

Stuffed Squab

Charred cabbage purée, wild rice, frisée aux lardons

48

Gabriel Kreuther Chef/Owner

Andy Choi Executive Chef

Nicolas Chevrier Executive Pastry Chef

Desserts

Grandmere's Chocolate Mousse - Chocolate fudge sauce	12
Riz au Lait - Caramel sauce	12
Vanilla Crème Brûlée - Fresh raspberries	15
Cherry Clafoutis - Kirsch ice cream	15
Tarte Fine aux Pommes - Calvados ice cream	16
Île Flottante - Vanilla crème Anglaise, caramel sauce	16
Hazelnut Crumble - Roasted apricot, olive oil ice cream	20
Triple Chocolate Cake - Chocolate Sauce, Chocolate Sorbet	20
Sorbets	
Colonel Lemon sorbet, vodka	14
Normand Green apple sorbet, calvados	14
Saverne Chef's sorbet selection	14
Coupes Glacées	
Mont Blanc - Chestnut ice cream, cassis sorbet, meringue, candied chestnuts	22
Myrtille - Blueberry sorbet, vanilla ice cream, fresh blueberries	22
Cerise Pistache - Cherry sorbet, pistachio ice cream, caramelized pistachios	22
Peanut Caramel - Peanut butter and caramel ice cream, candied pecan	22
Café liégeois - Coffee ice cream, vanilla ice cream, café allongé	22
Poire Belle Hélène - Pear sorbet, chocolate ice cream, caramelized pears	22
Coupes Glacée Tasting - All six flavors to share for the table	120
Ice Cream Scoops	
One scoop	6
Three scoops	15
Chantilly	2 ⁵⁰

Our desserts are meant to share – ask for extra spoons!

