

We invite you 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!

Plates to Share

House-made Smoked Fish Rillette Toast, cornichons, whole grain mustard	19
Truffled Veal Liverwurst Toasted country bread, cornichons	26
Spicy Beef Tartar Tonnato coulis, house made herbed lavash crisps	26
Alsatian Seasoned Market Vegetables Lightly marinated salads with house vinaigrettes - red cabbage, celeriac, carrot, cucumber, tomato	18
Cinco Jotas Jamon (3oz) Country bread, green tomato jam	75
House-made Morcilla Croquettes Horseradish potato espuma	22
Gabriel Kreuther's Exclusive Country Farm Sausage Sauerkraut, purple mustard	22
Hand-made Alsatian Pretzels Horseradish cheddar dip	7
Wood-Fired Tartes Flambées	
Classic Onions, bacon, cheese	22
Mushroom Hen of the Woods, comte cheese, nutmeg	25
Salmon Gravlax, salmon caviar, fresh horseradish, lemon zest	31

* 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
Baby Gem Salad Summer vegetables, tete de moine, sunflower dressing	19
Local Burrata Frisée, pepper relish, stone fruit	28
Foie Gras Terrine Blackberry Jam, Gewürztraminer gelée	39
Montauk Tilefish Tomato, lemon verbena, elderflower gelée	29
Aged Blue Fin Tuna Crudo Black garlic anchoïade, radishes, scallion	35
Yellow Tomato Gazpacho Cheese curd, almonds, blackberry	19
Escargots à l'Alsacienne Garlic butter, bread soldiers	22

Trou Normand a traditional sorbet between courses to cleanse the palate and aid digestion, making room for the rest of your meal. Choose from three options:	12
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Colonel Lemon sorbet vodka	Normand Green apple sorbet calvados	Saverne Chef's selection cherry & kirsch
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Homemade Pastas

Saffron Cavatelli Riesling-braised rabbit, mushrooms	29
Campanella Grilled lobster, tomato confit, basil	46
Beet Chitarra Oysters, horseradish, smoked sturgeon, salmon roe	36
Caviar – Supplement	50

Saverne prides itself on offering complimentary sparkling or still water

Wood Fired Entrees

Butterflied Whole Loup de Mer

Clams oreganata, squash, fermented green papaya

39

Spanish Mackerel

Green lentils du Puy, sauce Maltaise

36

Portuguese Pulpo

Warm Alsatian potato salad, tarragon, jalapeno coulis

38

Local Monkfish Medallions

Eggplant caviar, pimiento nage

38

Beer Braised Pork Belly

Tomato sauerkraut, snow peas, ginger jus

35

Juniper- Gin Cured Bison Striploin

Minnesota wild rice, berry compote, corn

48

Black Angus Skirt Steak au Poivre

Pommes allumettes, spinach

38

Half Roast Sasso Chicken

Pomme purée, salinovas, charred scallion salsa, natural jus

36

Sides

Roasted Maitake Mushrooms

Garlic oil

18

Grilled Caulini

Anchovy vinaigrette

16

Pomme Puree

14

Pomme Allumette

Sumac mayo

14

Fire-Sauteed Spinach

16

Gabriel Kreuther Chef/Owner

Andy Choi Executive Chef

Nicolas Chevrieux Executive Pastry Chef

Naya Costner Executive Sous Chef

Desserts

Grandmere's Chocolate Mousse - Chocolate fudge sauce	10
Riz au Lait - Caramel sauce	10
Vanilla Crème Brûlée - Fresh raspberries	14
Cherry Clafoutis - Kirsch ice cream	14
Tarte Fine aux Pommes - Calvados ice cream	15
Île Flottante - Vanilla crème Anglaise, caramel sauce	15
Hazelnut Crumble - Roasted apricot, olive oil ice cream	18
Triple Chocolate Cake - Chocolate Sauce, Chocolate Sorbet	18
Coupes Glacées	
Mont Blanc - Chestnut ice cream, cassis sorbet, meringue, candied chestnuts	20
Myrtille - Blueberry sorbet, vanilla ice cream, fresh blueberries	20
Cerise Pistache - Cherry sorbet, pistachio ice cream, caramelized pistachios	20
Peanut Caramel - Peanut butter ice cream, caramel ice cream, candied pecan	20
Café liégeois - Coffee ice cream, vanilla ice cream, café allongé	20
Poire Belle Hélène - Pear sorbet, chocolate ice cream, caramelized pears	20
Ice Cream & Sorbet Scoops	
One scoop	5
Three scoops	14
Chantilly	2
Ice Cream Flavors	Sorbet Flavors
Vanilla	Blueberry
Chocolate	Cherry
Coffee	Cassis
Pistachio	Pear
Caramel	Lemon
Chestnut	Green Apple
Peanut Butter	Chocolate
Olive Oil	Mango
Kirsch	Passion Fruit
Calvados	Fig
Rum Raisin	Blood Orange
Coconut	Fromage Blanc

Cocktails

Inspired by Chef Gabriel's signature culinary style and a gentle nod to comforting nostalgia. Santé.

Rosé Soufflé

17

Blanco Tequila, Guava, Dragon Fruit, Lychee, Kalamansi-Coconut Foam, Pink Peppercorn Salt

La Lucille No. 2

20

Chopin Vodka, White Truffle Gin, Extra Dry Vermouth, Blue Cheese Olive

Honey, I Braised the Banana

17

House Rum Blend, Lime, Banana Flambeé, Pain d'épices

The Other, Other Side of the Egg*

20

The Reid Single Malt Vodka, Kura Shochu, Passionfruit, Jasmine, Tonka

Old Fashioned à l'Orange

17

Duck Fat Washed Dad's Hat Rye, Bourbon, Orange Oleo, Meletti Amaro, Pickled Brandy Cherry

Bread & Butter Brut

20

Dewar's 12 & 15 Year, Herbes de Provence Aperitif, Brown Butter Leek, *carbonated*

Amer Bière

18

Meteor Pilsner, Averna, Cynar, Grand Marnier

Fraise Fumante

17

Peloton Mezcal, Smoked Strawberry, Rhubarb, Grapefruit, Jalapeño Tarragon Shrub

Brandy + Cigar

20

Cognac, Apricot, Calvados, Montanaro Chinato, Tobacco Bitters

Spirit Free Cocktails

Jungle for the Trees

16

Zero Proof Rum, Red Bitter, Pineapple, Lime

à la Veraison

16

Zero Proof Tequila, Green Strawberry, Juniper, Cucumber, Ginger

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