

SAVERNE

GABRIEL KREUTHER

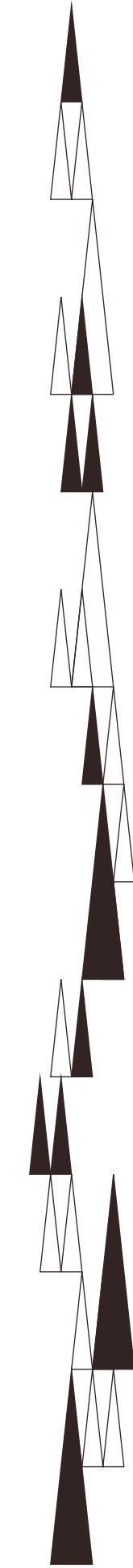
We invite you to design your own culinary experience by choosing an item from each section for a personalized tasting experience or share a variety of selections with your table. Bon appétit!

Plates to Share

House-made Smoked Fish Rillettes Toast, cornichons, whole grain mustard	19
Truffled Country Veal Paté Toasted country bread, cornichons	26
Spicy Beef Tartar Tonnato coulis, house made herbed lavash crisps	29
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	31
Salmon Gravlax, salmon caviar, fresh horseradish, lemon zest	26

* 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	21
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	42
Hamachi Crudo Ajo blanco, charred caraflex cabbage, champagne grapes	29
Aged Blue Fin Tuna Crudo Black garlic anchoïade, radishes, scallion	42
Heirloom Tomato Gazpacho Cheese curd, almonds, blackberry	19
Escargots à l'Alsacienne Garlic butter, bread soldiers	24

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

Saverne prides itself on offering complimentary sparkling or still water

Wood Fired Entrees

Butterflied Whole Loup de Mer 43
Clams oreganata, squash, fermented green papaya

Spanish Mackerel 36
Green lentils du Puy, sauce Maltaise

Portuguese Pulpo 38
Warm Alsatian potato salad, tarragon, jalapeno coulis

Local Monkfish Medallions 38
Eggplant caviar, pimiento nage

Beer Braised Pork Cheek 35
Tomato sauerkraut, snow peas, ginger jus

Juniper- Gin Cured Bison Striploin 48
Minnesota wild rice, berry compote, corn

Black Angus Skirt Steak au Poivre 42
Pommes allumettes, spinach

Half Roast Sasso Chicken 39
Pomme purée, salinovas, charred scallion salsa, natural jus

Sides

Roasted Maitake Mushrooms 18
Garlic oil

Grilled Caulini 16
Anchovy vinaigrette

Pomme Puree 14

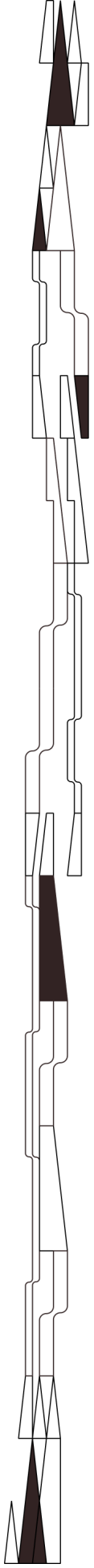
Pomme Allumette 14
Sumac mayo

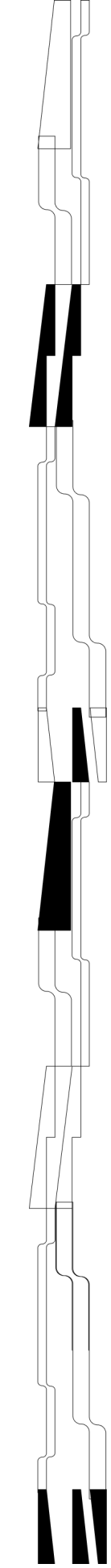
Fire-Sauteed Spinach 16

Gabriel Kreuther Chef/Owner
Andy Choi Executive Chef
Nicolas Chevrier Executive Pastry Chef
Naya Costner Executive Sous Chef

Desserts

Grandmere's Chocolate Mousse - Chocolate fudge sauce	10
Riz au Lait - Caramel sauce	10
Little Island - Vanilla crème Anglaise, caramel sauce	10
Vanilla Crème Brûlée - Fresh raspberries	14
Cherry Clafoutis - Kirsch ice cream	14
Seasonal Tarte - Flaky feuilletage	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
S'more - Graham ice cream, honey fluff, chocolate crémeux	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
Coupe Du Jour	20
<i>.....Let's talk about it</i>	
Ice Cream & Sorbet Scoops	
One scoop	5
Three scoops	15
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

Manhattan Transfer 20

Rye Whiskey, Kabocha Squash, Imo Shochu, Sweet and Dry Vermouth, Angostura

Axe & Alder 20

Cognac, Blackcurrant, Juniper, Honey-Ginger, Rhubarb Root, Smoked Blackberry Kombucha

The Crimson Club 20

Gin, Pomegranate, Hibiscus, Cachaça, Maraschino, Lemon, Baking Spice

Old Fashioned à l'Orange 17

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

Strange Cargo 20

Scotch, Armagnac, Oloroso, Pineapple, Pandan, Chile de Árbol

Amer Bière 18

Meteor Pilsner, Avena, Cynar, Grand Marnier

Persimmon Granted 20

Rum Blend, Persimmon, White Chocolate, Dry Curacao, Cardamom, Lime

Spirit Free Cocktails

Jungle for the Trees 16

Molasses, Red Bitter, Pineapple, Lime

à la Veraison 16

Green Mango, Agave, Juniper, Cucumber, Ginger

Soft Landing 16

Canary Melon, Grapefruit, Shiso, Prickly Pear Essence, Lime, Club Soda

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Beers

Meteor Pilsner, France (11.2 oz)	9
OEC Le Pils, USA (12 oz)	14
Kronenbourg 1664 Blanc, France (16.9 oz)	12
La Chouffe Blonde, Belgium (11.2 oz)	16
De Dolle Arabier, Belgium (11 oz)	22
Duvel Strong Blond, Belgium (11.2 oz)	22
Baladin Isaac Witbier, Italy (8 oz)	20
Grimm Wavetable Hazy IPA, USA (16 oz)	18
Collective Arts Guava Gose, Canada (12 oz)	18
Paulaner Hefeweizen, Germany (11.2 oz)	9
Ayinger Celebrator Doppelbock, Germany (11.2 oz)	20
Aecht Schlenkerla Weichsel Rauchbier, Germany (16 oz)	20
OEC Coolship Black Lager, USA (16 oz)	16
McChouffe Brown, Belgium (11.2 oz)	16
De Dolle Oerbier, Belgium (11 oz)	22
Lindeman's Framboise Lambic, Belgium (8.5 oz)	22

Cider

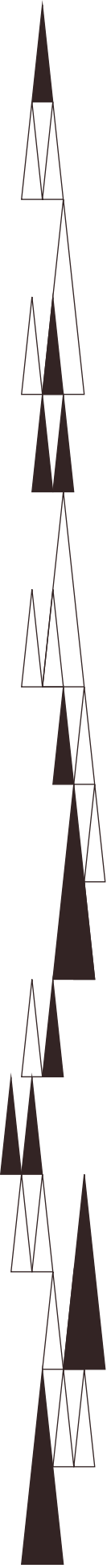
Christian Drouin Apple, France	9
Famille Dupont "Cidre Cydon," Apple & Quince, France	12
Christian Drouin Pear, France	9

Alcohol-Free Beer

Bitburger 0,0%, Germany (16 oz)	12
Na Chouffe, Belgium (11.2 oz)	14
Bero Kingston Golden Pilsner, USA (11.2 oz)	8
Bero Noon Wheat, USA (11.2 oz)	8
Bero Double Tasty IPA, USA (11.2 oz)	8

Alcohol-Free Cider

Christian Drouin Jus de Poire Pétillant, France	8
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After Dinner Drinks

Eaux de Vie

Etter Kirsch	26
Etter Poiré Williams	26
Banhez Mango	24
Montanaro Grappa di Barolo	24

Aged Spirits

El Dorado 12 Year Rum	25
Frapin VSOP Cognac	32
Chateau de Leberon Armagnac	38
St. George Apple Brandy	24

Amari & Absinthe

Chartreuse VEP Green / Yellow	38
Suncliffe Cultivar	15
Sfumato Rabarbaro	13
Tempus Fugit Absinthe	28

Cocktails

Cognac / Armagnac Espresso Martini	25
Sloe Gin Fizz	21

Wine

Royal Tokaji "Late Harvest"	16
El Maestro Sierra Oloroso Sherry	18
Quinta do Infantado Tawny Port	15
Graham's Vintage Port	40