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 19
Toast, cornichons, whole grain mustard

Truffled Country Veal Paté 26
Toasted country bread, cornichons

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

Alsatian Seasoned Market Vegetables 18
Lightly marinated salads with house vinaigrettes - red cabbage, celeriac, carrot, cucumber, tomato

Cinco Jotas Jamon (3oz) 75
Country bread, green tomato jam

House-made Morcilla Croquettes 22
Horseradish potato espuma

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

Hand-made Alsatian Pretzel 7
Horseradish cheddar dip

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 21
Boquerones, kohlrabi, fried capers

Delicata Squash Salad 19
Brussels sprout-kale mix, pomegranate seeds, chickpea dressing

Warm Pear Salad 24
Endive, prosciutto, Manchego

Foie Gras Terrine 42
Blackberry Jam, Gewürztraminer gelée

Hamachi Crudo 29
Ajo blanco, charred caraflex cabbage, champagne grapes

Aged Blue Fin Tuna Crudo 42
Black garlic anchoïade, radishes, scallion

Roasted Butternut Squash Soup 19
Sage chestnut-apple compote, fire-roasted pepitas

Escargots à l'Alsacienne 24
Garlic butter, bread soldiers

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

Colonel	Normand	Saverne
Lemon sorbet	Green apple sorbet	Chef's selection
vodka	calvados	cherry & kirsch

Homemade Pastas

Saffron Cavatelli 29
Riesling-braised rabbit, mushrooms

Campanella 46
Grilled lobster, tomato confit, basil

Beet Chitarra 36
Oysters, horseradish, smoked sturgeon, salmon roe

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, kholrabi, ginger jus

Juniper- Gin Cured Bison Striploin 48
Minnesota wild rice, cranberry compote, hon shimeji

Black Angus Skirt Steak au Poivre 42
Pommes allumettes, spinach

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

Sides

Roasted Maitake Mushrooms 18
Garlic oil, breadcrumbs

Fire Roasted Koginut Squash 16
Shallot-garlic crumble, smoked beet puree

Pomme Puree 14

Pomme Allumette 14
Sumac mayo

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
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

.....Let's talk about it

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

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Cocktails

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

Far from the Tree 20
Añejo Tequila, Apple & Pear, Allspice, Lime, Toasted Coconut-Oat Foam, Cinnamon

Manhattan Transfer 20
Rye, 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 Bourbon, Rye, Orange, Meletti, Pickled Brandy Cherry

Strange Cargo 20
Scotch, Armagnac, Oloroso, Pineapple, Pandan, Chile de Árbol

Amer Bière 18
Meteor Pilsner, Averna, Cynar, Grand Marnier

Persimmon Granted 20
Rum Blend, Persimmon, White Chocolate, Dry Curacao, Cardamom, Lime

Pear Reviewed 20
Vodka, Pear, Quince, Shochu, Jasmine, Ginger, Elderflower, carbonated

Spirit Free Cocktails

Jungle for the Trees 16
Pineapple, Lime, Molasses, Red Bitter

à la Véraison 16
Green Mango, Agave, Juniper, Cucumber, Ginger

Soft Landing 16
Canary Melon, Grapefruit, Shiso, Prickly Pear Essence, Lime, Club Soda

Flowers for Sunday 16
Alcohol-Free White Wine, Lavender, Lime, Wildflower Honey, *carbonated*