

Tapas

Arancini with vegetables	9.00€
<i>Fromage blanc with lemon</i>	
Selection of cold cuts	15.00€
<i>Focaccia with Kalios olive oil</i>	
Mimosa egg to nibble with your finger	9.00€

Starters

Semi-cooked duck foie gras	31.00€
<i>Charcoal brioche bread, carrot and ginger chimichurri, sudachi gel</i>	
Snacked prawns	25.00€
<i>Sucrine salad, tabbouleh-style quinoa, lemon gel</i>	
Vitello Tonnato from Maison des Têtes	24.00€
Snails from local Weiss region with garlic and parsley butter, crouton	
<i>6 pieces</i>	12.00€
<i>12 pieces</i>	24.00€

Alsacian specialities

Choucroute with 8 meats	33.00€
<i>Sauerkraut with cured, smoked meat and sausages: Smoked pork shoulder, fresh bacon, smoked bacon, frankfurter & white sausages, smoked sausage, pork knuckle and steamed potatoes</i>	
Pig cheek	33.00€
<i>Polenta with Alsace tomme, seasonal vegetables, braising juice with Picon bière</i>	

Vegetarian dish

Vegetable stew	28.00€
<i>Seasonal vegetables, pickles, vegetable broth</i>	

Fish

Pike quenelle 34.00€
Served with spinach, rice and a Riesling wine sauce

Fish of the moment 34.00€
Herb risotto with veal jus

Fillets of a fresh whole fish cut by our chef

Meat

Whole cooked veal kidney (200g) 32.00€
Seasonal vegetables, mashed potatoes, veal juice

Barbecued Alsatian farmhouse pig breast 33.00€
Smoked pork belly, barbecue sauce, choice of garnish

Alsacian chicken supreme (200g) 34.00€
One garnish with one sauce to choose from

Entrecôte « Vintage Beef » (250g) 41.00€
One garnish with one sauce to choose from

Duck breast 35.00€
One garnish with one sauce to choose from

Handcut beef Tartar (180g) 35.00€
Aromatic herbs, French fries, mesclun salad & Parmesan cheese

Our meats are born, raised and slaughtered in France, Germany, Great Britain, Netherlands

Garnishes

- Greens beans "à la française"
- Potato gnocchi with basilic
- Polenta with Tomme d'Alsace cheese
- Pan-fried spring vegetables
- French fries
- Rice

Sauces

- Three-pepper sauces
- Tart brown balsamic sauce
- Veal juice with savory herbs
- Bearnaise sauce
- Albufera sauce

Any side dish will have a supplement of 5.00€

All our meals are cooked with fresh products, and could be subject to change.

Cheese

Selection from Fromagerie Saint Nicolas in Colmar

Small cheese plate <i>3 portions</i>	12.00€
Large cheese plate <i>6 portions</i>	24.00€

Desserts

Chocolate soufflé mousse <i>with vanilla ice cream</i>	14.00€
Lemon Sorbet <i>with a drizzle of « Marc de Gewurztraminer »</i>	13.50€
Strawberry éclair <i>Vanilla cream, strawberry sorbet</i>	30.00€ <i>For two</i>
Like a mojito <i>Creamed lime, white rum sorbet and creamed mint</i>	14.00€
Rhubarb, oat and hibiscus <i>Oat milk mousse, rhubarb sorbet, hibiscus and lemon juice (Without gluten, lactose and egg)</i>	14.00€

Children's menu — 20.00€

Under to 11 years old

A choice of syrup

+

Chicken fillet

Cream Sauce and one garnish

or

Fish fillet

Cream Sauce and one garnish

+

2 scoops of ice cream

Net prices in Euros, taxes and service included
List of Allergies available on request

MENU — 79.00€

The essentials of La Maison des Têtes

served from 12:00 pm to 1:00 pm and from 7:00 pm to 9:00 pm

Semi-cooked duck foie gras

Carrot and ginger chimichurri

Pike quenelle

Served with spinach, Riesling wine sauce

Barbecued pork belly

Seasonal vegetables, barbecue sauce

Small cheese plate

Selection from Fromagerie Saint Nicolas in Colmar

Chocolate soufflé mousse

with vanilla ice cream

Food and Wine Pairing — 35.00€

5 Wines selected by our sommelier per glass of 10cl

Net prices in Euros, taxes and service included
List of Allergies available on request