



LA MAISON
DES TÊTES
BRASSERIE HISTORIQUE

TAPAS

Chickpea falafel 14.00€
Sauce Tzaziki

Tarte flambée 18.00€
Blood sausage, fresh apples and apple chutney

STARTERS

Duck foie gras 31.00€
Red fruit and shiso condiment, gingerbread with poppy seeds

Pierreusegoutte salad 23.00€
Cheese, ham, bacon, corn, potatoes, boiled egg, cherry tomatoes, fried onions

Gravelax trout 24.00€
Sour cream, cucumber with fresh herbs

Snails from local Weiss region with garlic and parsley butter, crouton
6 pieces 12.00€
12 pieces 24.00€



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VEGETARIAN DISH

Fried Spätzles

With wild garlic tomme cheese

26.00€

FISH

Pike quenelle

Spinach, rice, Riesling wine sauce

34.00€

Pan-seared sea bream

Baker's potatoes, Mediterranean sauce, tomato, olives, dill oil

34.00€

ALSATIAN SPECIALITIES

Sauerkraut with 8 meats

*Smoked pallet, fresh bacon, smoked bacon, knack, white sausage,
pig shank, steamed potatoes*

33.00€



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MEAT

Roasted Entrecote <i>One garnish and one sauce to choose from</i>	41.00€
Roasted pork belly <i>One garnish and one sauce to choose from</i>	34.00€
Alsatian chicken supreme <i>One garnish and one sauce to choose from</i>	34.00€

OFFAL

Whole cooked veal kidney <i>Seasonal vegetables and mashed potatoes, mustard sauce</i>	34.00€
Sweetbreads cooked in a pan <i>Pea purée, pan-fried peas and broad beans, veal juice with morels</i>	51.00€

Garnishes

- French fries
- Rice
- Mashed potatoes
- Fried Spätzles
- Sun vegetables

Sauces

- Veal juice with pinot noir
- Mustard sauce
- Barbecue sauce
- Morel sauce (extra charge 10€)

Any side dish will have a supplement of 5.00€

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

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



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CHEESES

Selection from Fromagerie Saint Nicolas in Colmar

Small cheese plate — 3 portions	12.00€
Large cheese plate — 6 portions	24.00€

DESSERTS

Crème brûlée with vanilla <i>With vanilla ice cream</i>	11.00€
Lemon Sorbet <i>With a drizzle of « Marc de Gewurztraminer »</i>	13.50€
Chocolate soufflé mousse <i>With vanilla ice cream</i>	14.00€
Rhubarb and vanilla <i>Biscuit, vanilla cream, rhubarb compote, sorbet and veil, almond crumble</i>	14.00€
Strawberry, mint and balsamic <i>Meringue, strawberry sorbet and compote, mint, crème diplomate with mint, granola</i>	14.00€
Dessert to share :	
Lemon and basil tart <i>Lemon biscuit, lemon and basil gel, lemon cream, basil chantilly, lemon sorbet</i>	26.00€ <i>For two</i>

Children's menu — 20.00€

Under 11 years old

A choice of syrup

+

Chicken fillet

Cream Sauce and one garnish

or

Fish of the day

Cream Sauce and one garnish

+

2 scoops of ice cream

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





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MENU — 81.00€

The essentials of La Maison des Têtes

Duck foie gras

Red fruit and shiso condiment, gingerbread with poppy seeds

Pike quenelle

Served with spinach, Riesling wine sauce

Roasted pork belly

Seasonal vegetables, pinot noir 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
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