



TAPAS

Croque-sardine 15.00€

Sardines from the house of Rosalita, Greek yogurt and herring caviar

Broccoli hummus 14.00€

Blackberry and sumac pickles, pinsa with Kalios olive oil

STARTERS

Semi-cooked duck foie gras 31.00€

Green beans, apricot, toasted brioche

Frozen velouté of peas 25.00€

Ricotta, hazelnuts, and mint

Roasted octopus 28.00€

Fregola sarda in the spirit of a soup with pistou, chanterelles, and candied lemon

VEGETARIAN DISH

Burrata di Bufala 28.00€

A sauté of cherry tomatoes with herbs, vine peaches and pine nuts



FISH

Pike quenelle 34.00€
Spinach, rice, Riesling wine sauce

Fillet of mullet barbet 36.00€
*Mussel ceviche, riquette-style gnocchi, artichokes,
and Colonnata bacon*

MEAT

Beef tartare from the Maison des Têtes 32.00€
Potato churros and Tabasco sabayon

Pork ribs from Mont-Ventoux 33.00€
*Roasted with acacia honey, small spelt with feta cheese,
roasted carrots and herb condiment*

Yellow poultry supreme and crayfish 34.00€
*Crousti-fondant of potatoes with lemon thyme, sweet onions
and beans*

“Vintage Beef” steak 42.00€
*Small ratatouille, potato muslin with olives from Kalamata,
anchovy juice*

GARNISHES (with supplement) — 5€

French fries, mixed salad greens or mashed potatoes

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



LA MAISON
DES TÊTES
BRASSERIE HISTORIQUE

CHEESE

Selection from Fromagerie Saint Nicolas in Colmar

Small cheese plate — 3 portions	12.00€
Large cheese plate — 6 portions	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€
Vegetable sweetness <i>(gluten/lactose free)</i> <i>Apricot, pumpkin seed, meadowsweet</i>	14.00€
Blueberries, perfect vanilla glaze <i>Gin jelly</i>	14.00€
Childhood Memories <i>French toast, vanilla ice-cream, vanilla cream and caramalized peanuts</i>	14.00€
Dessert to share :	
Peach, nectarine & verbena tart	26.00€ <i>For two</i>

Children's menu — 20.00€

Under 11 years old

A choice of syrup

+

Chicken fillet

Side dish options: Mashed potatoes, fries, rice... Meat jus

or

Fish of the day

Side dish options: Mashed potatoes, fries, rice...

Meat jus

+

2 scoops of ice cream

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



LA MAISON
DES TÊTES
BRASSERIE HISTORIQUE

MENU — 88.00€

The Signature Dishes of La Maison des Têtes

Semi-cooked duck foie gras

Green beans, apricot, toasted brioche

Pike quenelle

Spinach, rice and Riesling wine sauce

Yellow poultry supreme

Crousti-fondant of potatoes with lemon thyme, sweet onions and beans

Small cheese plate

Selection from Fromagerie Saint Nicolas in Colmar

Chocolate soufflé mousse

with vanilla ice cream

Food and Wine Pairing — 39.00€

5 Wines selected by our sommelier per glass of 10cl

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





LA MAISON
DES TÊTES
BRASSERIE HISTORIQUE

Children's menu — 20.00€

Under to 11 years old

A choice of syrup

+

Chicken fillet

Side dish options: Mashed potatoes, fries, rice...

Meat jus

or

Fish fillet

Side dish options: Mashed potatoes, fries, rice...

Meat jus

+

2 scoops of ice cream

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

