



LA MAISON
DES TÊTES

BANQUET MENUS

End of Year Celebrations 2025





OUR RESTAURANTS

GROUP & BANQUET MENUS



Celebrate the Holiday Season at La Maison des Têtes, and choose from three exceptional settings: the conviviality of Winstub Bartholdi, the historic and welcoming charm of our Brasserie Historique, or the gastronomic elegance of Restaurant Girardin.



WINSTUB BARTHOLDI

Immerse yourself in the soul of Alsace in a typical winstub, warm and convivial. Here, tradition comes to life through generous menus, reimagined with a modern touch to bring Alsatian charm into today's taste.

Open Friday to Tuesday —
for dinner and lunch

[DISCOVER OUR MENUS](#)



BRASSERIE HISTORIQUE

Blending modernity and tradition, the Brasserie Historique offers a welcoming setting at the heart of a iconic location steeped in history. It celebrates the richness of local terroir through generous yet refined cuisine, in a convivial and elegant atmosphere.

Open Tuesday to Sunday —
for lunch and dinner

[DISCOVER OUR MENUS](#)



RESTAURANT GIRARDIN

A contemporary and intimate setting, Restaurant Girardin embodies exceptional gastronomy. Each menu is a tailor-made creation, imagined by Michelin-starred chef Eric Girardin to reflect your desires and offer your guests a truly unique moment.

Open Tuesday to Sunday —
for dinner

[DISCOVER OUR MENUS](#)



WINSTUB BARTHOLDI

GROUP & BANQUET MENUS

from 25.11.2025 to 23.12.2025



1—CHOOSE YOUR MENU

A similar menu choice must be made for the entire table

MENU — 50€

(excluding drinks)

Smoked trout

Horseradish cream, vegetable pickles

or

Duck foie gras

Seasonal fruit chutney

Duck breast

Red cabbage confit

ou

Pikeperch

Cooking juice

Crunchy biscuit

Praline chocolate with dulce de leche

MENU — 80€

(excluding drinks)

Duck foie gras

Seasonal fruit chutney

Pan-fried pikeperch, smoked Eel

Celeriac in texture variation, Riesling sauce

Duck in two variations...

Confite leg and duck breast

Confit red cabbage, cooking juices

Festive dessert

Apple, cinnamon and vanilla

2—SELECT YOUR DRINKS PACKAGE

So that we can ensure the supply, the necessary quantities and to bring a sufficient number of bottles to temperature for your event,

Please let us know your choice of package at the same time as your choice of menu.

SOFT PACKAGE

1/2 water and 1 hot drink — **6.50€/person**



WINE PACKAGE

(Alsace or outside Alsace)

1 glass of wine — **6.00€/person**

2 glasses of wine — **12.00€/person**

3 glasses of wine — **18.00€/person**

In accordance with chose dishes.

APPETIZER PACKAGE

Classic — 6.50€/person

Crémant, Muscat, Alsace wine, beer or soft,
one glass per person

or

Prestige — 12.00€/person

1 glass of Champagne per person

Offers valid upon reservation only. Prices include tax - service included.



BRASSERIE HISTORIQUE GROUP & BANQUET MENUS

from 25.11.2025 to 23.12.2025



1—CHOOSE YOUR MENU

A similar menu choice must be made for the entire table

MENU — 50€

(excluding drinks)

Perfect egg

Colmar mushrooms in parsley sauce
and veal juice

Hake steak cooked gently

mashed potatoes with preserved lemon,
crayfish sauce

Paris-Brest

Hazelnut and Yuzu

MENU — 81€

(excluding drinks)

Semi-cooked duck foie gras terrine

Seasonal fruit chutney

Pike quenelle

Riesling sauce

Roasted poultry supreme

mashed potatoes with smoked bacon and
chicken gravy

Three-cheese platter

Chocolate soufflé mousse

MENU — 100€

(excluding drinks)

Gravelax trout

Horseradish cream

Pan-fried scallops

Chicory and walnuts, cider sauce

Roast Saint-Pierre

Colourful beetroots and beetroot juice
with cardamom

Veal cutlet

Cooked at low temperature then seared,
parsnip in texture variation, truffled veal juice

Munster cheese with cumin

Kougelhoph

Served French toast style, with vanilla flavours

2—SELECT YOUR DRINKS PACKAGE

So that we can ensure the supply, the necessary quantities and to bring a sufficient number of bottles to temperature for your event,
Please let us know your choice of package at the same time as your choice of menu.

SOFT PACKAGE

1/2 water and 1 hot drink — **7.00€/person**

WINE PACKAGE

(Alsace or outside Alsace)

1 glass of wine — **8.00€/person**

2 glass of wine — **16.00€/person**

3 glass of wine — **24.00€/person**

In accordance with chose dishes.

APPETIZER PACKAGE

Classic — 8.00€/person

Crémant, Muscat, Alsace wine, beer or soft,
one glass per person

or

Prestige — 15.00€/person

1 glass of Champagne per person

Offers valid upon reservation only. Prices include tax - service included.





A 100% TAILOR-MADE EXPERIENCE

At Restaurant Girardin, we offer a personalised service tailored to your desires, for a unique experience at our Michelin-starred restaurant.



The dining room can be fully privatised, giving your event an intimate and exclusive atmosphere.

Contact us
to discover all the possibilities and let's create
an exceptional experience together!



TERMS AND CONDITIONS

GROUPE & BANQUET

PAYMENT TERMS:

We require a 70% deposit 60 days prior to the group's arrival and the remaining balance 15 days before arrival.

ACCEPTED PAYMENT METHODS:

- **Credit card** (Visa, Mastercard, American Express)
- **Virement** (International transfers may be subject to additional fees at your expense. No bank charges within the European zone)



CANCELLATION POLICY (non cumulative) :

— UP TO 60 DAYS BEFORE ARRIVAL:

100% of the initial allocation may be cancelled free of charge.

— FROM D-59 TO D-31:

70% of the initial allocation may be cancelled free of charge. Beyond this, any cancellation will be charged in full.

— FROM D-30 TO D-16:

50% of the initial allocation may be cancelled free of charge. Beyond this, any cancellation will be charged in full.

— FROM D-15 TO D-8:

30% of the initial allocation may be cancelled free of charge. Beyond this, any cancellation will be charged in full.

— FROM D-7 ONWARDS:

Any cancellation will be charged at 100%.



For your end-of-year celebrations, Maison des Têtes can help you organise a unique banquet, combining conviviality and refinement in a setting steeped in history.

Let's talk about your project!

CONTACT OUR TEAM

Marion LEROUX

Tél. : 03 89 29 41 00

Email : contact@maisondestetes.com

GENERAL INFORMATION

La Maison des Têtes

03 89 24 24 43

www.maisondestetes.com