



**hôtel diana**  
restaurant & spa

## OPENING HOURS

LUNCH 12H00 | 13H45

DINNER 19H00 | 21H15

Close on Sunday  
Opened on request  
Information at the reception



**HappyCulture**

COLLECTION

*« We prefer to have a product temporary out of stock,  
rather than choosing a lower quality »*

15% Service including

For a good  
Start...

## SOFTS

COCA	3,60 €
COCA ZÉRO	3,60 €
ORANGINA, FANTA	3,60 €
SCHWEPPE, SCHWEPPE AGRUM	3,60 €
LIMONADE	3,60 €
FUZE TEA	3,60 €
BITTER SAN PELLEGRINO	3,60 €



## FRUIT JUICE

ORANGE JUICE	3,60 €
APPLE JUICE	3,60 €
APRICOT JUICE	3,60 €
TOMATO JUICE	3,60 €

## WATER

PERRIER	3,60 €
½ CAROLA BLEUE - STILL	3,60 €
½ CAROLA VERTE - LIGHTLY SPARKLING	3,60 €
½ CAROLA ROUGE - SPARKLING	3,60 €
CAROLA BLEUE LITRE - STILL	5,00 €
CAROLA ROUGE LITRE - SPARKLING	5,00 €

  
Happyculture  
COLLECTION

## COCKTAILS

HOUSE APERITIF	8,00 €
APEROL SPRITZ	9,00 €
AMÉRICANO	9,00 €
FRUIT JUICE COCKTAIL - WITHOUT ALCOHOL	4,50 €

# WINE BY THE GLASS 12,5cl

## RED

SAINT CHRISTOL, Domaine Guinand, Languedoc 2017	6,00 €
PINOT NOIR, Domaine Mochel, Alsace 2013	5,50 €
CHÂTEAU Le Loudenne, Médoc Cru Bourgeois 2017	8,00 €
CORNAS, Domaine Equis, Rhône 2013	8,50 €

## WHITE

SYLVANER, Domaine Rolly-Gassmann, Alsace 2010	6,00 €
SAINT-JOSEPH, Domaine Montez, Rhône 2016	7,00 €
HAUTES-CÔTES DE NUITS, Domaine P.Mayeul, Bourgogne 2014	8,00 €
CORBIERES « Peyres Nobles », Domaine de Camplong 2018	5,50 €

## APERITIFS

CHAMPAGNE GLASS	11,00 €
CREMANT GLASS	8,00 €
LATE HARVEST	8,00 €
ALSATIAN MUSCAT	6,00 €
PETIT MANSENG	6,00 €
WHITE WINE « KIR »	5,00 €
<i>CHERRY - BLACKCURRANT - RASPBERRY - STRAWBERRY - BLUEBERRY</i>	
PASTIS / RICARD / PERNOD	5,00 €
SUZE	6,50 €
MARTINI BLANC / ROUGE / DRY	6,50 €
CAMPARI	6,50 €
GIN HENDRICK'S	9,50 €
GIN TONIC	11,50 €
J&B SCOTCH	9,50 €
GLENFIDDICH 12 YEARS	11,50 €
CHIVAS RÉGAL 12 YEARS	11,50 €
BOURBON FOUR ROSES	11,50 €
JACK DANIELS	11,50 €
ABERLOUR 10 YEARS	11,50 €
MEYER'S - ALSATIAN WHISKY	11,50 €
NIKKA „FROM THE BARREL“	12,50 €
PORTO RED / WHITE	6,50 €



## BEERS

BEER STORIG - 0,25L	4,00 €
BEER STORIG - 0,50L	8,00 €
BEER « DIANA » - 0,25L	4,00 €
BEER « DIANA » - 0,50L	8,00 €
PICON	6,00 €
SHANDY / MONACO	4,00 €
BOTTLED BEERS :	
<i>Fischer</i>	4,00 €
<i>Kronenbourg (no alcohol)</i>	3,50 €

# Menu TRADITION AND MODERNITY

Starter + Main Dish + Dessert **30 €**

Starter + Main Dish // Main Course + Dessert **25 €**

## STARTERS

Sander Fish Rillettes

*Horseradish Cream*

Or

Beef Carpaccio marinated with Lime and Herbs

*Parmesan Cheese*

## MAIN DISHES

Back of Codfish with Mustard Gratin

*Vegetables' like a Bouillabaisse*

Or

“Pluma” of Pork, Thyme sauce

*Grated Potatoes*

## CHEESE or DESSERT

Three Cheeses of our Regions

Or

Vanilla “Crème Brûlée”



## Menu Little Tummies

**12 €**

Veal Escalope  
with Fries or Pasta  
2 Scoops of Ice Cream

**HappyCulture**  
COLLECTION

# STARTERS

<b>Tartar of two Salmons</b> <i>Blinis and Bittersweet cream</i>	16 €
<b>Multicolored dressing of Asparagus</b> <i>Serrano Ham</i>	14 €
<b>Cappuccino of Pea Soup</b> <i>Vegetables' Ravioli</i>	12 €
<b>Duo of Duck Foie Gras in cold and warm</b> <i>Fruit's Chutney</i>	17 €
<b>One starter from the menu « Tradition &amp; Modernity »</b>	9 €

# MAIN DISHES

<b>Sea Bream Fillet “à la Plancha”, Piquillos sauce</b> <i>“Pissaladière”</i>	24 €
<b>Turbot Fish with Vegetables' Tajine</b> <i>“Vierge” sauce</i>	26 €
<b>Fish from the menu « Tradition &amp; Modernity »</b>	19 €
<b>Grilled Veal Ribsteak</b> <i>Meat juice, Potatoes' Mousseline</i>	26 €
<b>Beef Hanger Steak “Black Angus” with candied Shallots</b> <i>Cauliflower gratin</i>	27 €
<b>Meat from the menu « Tradition &amp; Modernity »</b>	19 €

# AUTHENTICS

<b>Traditional Sauerkraut</b>	20 €
<b>Veal Kidneys with Mustard sauce, “Spaetzles” Pasta</b>	19 €
<b>Pan-fried Fusilli « Frutti di mare », Grated Parmesan cheese</b>	18 €

Maybe a  
Sweet Treat ...



## CHEESE

Cheese Platter with 4 Cheeses

9 €



## DESSERTS

Strawberry and Rhubarb Soup

9 €

*Ginger Cake*

“Profiteroles” with Vanilla cream

9 €

*Dark Chocolate sauce*

Crepes with Mousseline Cream

9 €

*Orange Suzette*

Coffee or Tea with four Sweeties

11 €

**Pie of the Day**

8 €

**Dessert from the menu « Tradition & Modernity »**

7 €

*Allergen's list is available by asking our restaurant team*

For a  
beautiful Ending...



## HOT DRINKS

COFFEE OR DECAFFEINATED	3,00 €
LONG COFFEE	3,50 €
HOT CHOCOLATE	3,50 €
CAPPUCCINO	3,50 €
LATTE MACHIATTO	3,50 €
IRISH COFFEE	10,00 €
TEA OR HERBAL TEA	3,50 €

## DIGESTIVES

LOCAL BRANDIES	9,00 €
<i>(Marc de Gewurztraminer, Marc de Muscat, Marc de Pinot Noir, Raspberry, Pear Williams Kirsch, Mirabelle, Quetsch, Elderberry, Cranberry, Apricot)</i>	
VIELLE PRUNE	9,00 €
MARC DE BOURGOGNE DUJAC	12,00 €
CALVADOS BUSNEL V.S.O.P	9,00 €
COGNAC RAGNAUD « RÉSERVE »	9,00 €
COGNAC RAGNAUD « SÉLECTION »	9,00 €
BAS ARMAGNAC DOMAINE SAUBIS	9,00 €
BAS ARMAGNAC SAUVIS X.O.	9,00 €
BAS ARMAGNAC SAUVIS HORS D'ÂGE	9,00 €
GRAND MARNIER	9,00 €
COINTREAU	9,00 €
CHARTREUSE VERTE   JAUNE	9,00 €
FERNET BRANCA	9,00 €
AMARETTO	9,00 €
BAILEYS	9,00 €
GET 27   GET 31	9,00 €
RHUM DON PAPA	9,00 €
RHUM ST-JAMES CUVÉE « 1765 »	9,00 €
RHUM ZACAPA « SISTEMA SOLERA » 23	9,00 €