



BISTRO NON-CLASSIC
- LA -

TABLE D'EMMA

CUISINE COMME À LA MAISON

LA FL *Emma* KUECHE

Alsace's Delight: Thin crust, Fromage blanc, caramelized onions, smoky bacon. A mouthwatering tradition.

Tarte Flammée, la spécialité gourmande et conviviale

- LA TRADITION ONION/LARDONS.....20
Caramelized onions, savoury lardons, Fromage blanc
- LA CHAMPIGNONS.....22
Sautéed mushrooms and caramelized onions, Fromage blanc
- LA GRATINÉE À L'EMMENTAL.....24
Caramelized Onions, savoury lardons and Emmental cheese
- LA SALMON FUMÉ MAISON.....28
House-smoked salmon, capers and pickled red onion

CLASSIC & SIGNATURE

Forever Favourite, Timeless Creations

- LES BOUCHÉES À LA REINE D'*Emma*.....34
Delicate puff pastry crowned with veal, chicken, and mushroom velouté
- CRISPY DUCK LEG CONFIT WITH MASHED POTATOES.....42
Perfect pairing of fork-tender duck leg, crispy skin, buttery mashed potatoes, duck jus
- SOUPE À L'ONION GRATINÉE WITH GRUYÈRE CHEESE.....22
Classic Beef broth, thyme, bay leaves, and a golden layer of croutons and melted Gruyère cheese
- FRICASSÉE OF CALAMARI CARBONARA.....32
A delectable blend of sautéed calamari, garlic, parsley, crispy pork belly, and velvety carbonara sauce

TOGETHER TASTE BETTER

Shareable Plates

- ALSATIAN POTATO DUMPLINGS.....26
Sautéed chewy potato dumplings slow poached in an onion and chicken broth, crispy bacon and parsley
- BRETZEL BEEF AND CHEESE SLIDERS.....24
Soft pretzel buns, juicy house made beef and caramelized onions patties with melted cheese
- COQ AU RIESLING FAÇON "KARAAGE".....28
Juicy, crispy chicken thigh paired with a creamy white wine sauce for a unique twist on the classic Coq au Riesling
- CRISPY BREADED FISH WITH TARTAR SAUCE.....30
Crispy breadcrumb-coated cabillaud served with tangy mayonnaise made with capers, egg, gherkins, and fresh herbs
- LES MOULES FRITES À LA CRÈME.....36
Mussels in a creamy blend of white wine, garlic, and parsley, paired with crispy fries

LEAVE IT UP TO ME?

6 COURSES
CHEF'S FRENCH OMAKASE
120

TEMPTING STARTERS/SNACKS

Irresistible Beginning

- SEAFOOD BUN WITH COMTÉ CRUST.....28
Creamy scallops, prawns, and crabmeat, thin bread dough, crispy layer of Comté cheese, foamy clam chowder
- BINCHOTAN GRILLED CEASAR SALAD PARMESAN AND CROUTONS.....26
Tender pieces of romaine lettuce grilled over embers, creamy parmesan and anchovy sauce, crunchy garlic bread
- ROASTED BASIL CHERRY TOMATO AND MOZZARELLA.....28
Medley of grilled cherry vine tomatoes, fresh Bufala mozzarella, arugula, basil oil, melba toasts
- MUSHROOM SOUP WITH GARLIC CROUTONS.....22
Sautéed Champignon de Paris, onion, garlic, chicken broth and crème fraîche, topped with crispy garlic croutons
- DAD'S POTATO SALAD.....22
Chunky pillow soft potatoes seasoned with onions, hard-boiled egg, crispy bacon and Daddy's secret "Melfort" dressing
- CHARRED ROMESCO BROCCOLINI.....24
Ember grilled broccolini with a blend of roasted red peppers, tomatoes, almonds, and garlic for a rich, smoky essence

NOSTALGIC POT-AU-FEU FROM MY CHILDHOOD

"A dish that holds a special place in my heart, ready to be shared with you."

FIRST SERVICE

CONSOMMÉ DE BOEUF WITH BONE MARROW QUENELLES
Earthy beef stock with vegetable and marrow-infused brioche dumplings for a rich and comforting start

SECOND SERVICE

BRAISED BEEF CHEEKS AND SHORT RIBS WITH CRUDITÉS, HORSERADISH CREAM AND FRENCH FRIES
Tender slow cooked meat, served alongside a colourful assortment of carrots, beetroot, céleri and leek crudités

Recommended for 2.....90

CUIT SUR LA BRAISE

Unleashing the Rich Smokiness of Charcoal Grilling

- BBQ BEEF SHORT RIBS.....200g/42
- WAGYU BEEF CHEEKS.....200g/44
- BEEF HANGING SKIRT.....200g/48
- IBERICO PLUMA.....200g/50
- BABY VEAL RACK.....200g/52
- CHICKEN LEG.....200g/38
- BARRAMUNDI.....200g/42
- PRAWNS.....200g/48

Sides +8

- French Fries (truffle +4)
- Buttered mashed potato
- Grilled portobello with garlic butter
- Baby spinach beurre noisette
- Spätzles à l'Alsacienne
- Ratatouille
- Butter sage Pumpkin gnocchi

Sauces +6

- Hollandaise
- Horseradish
- Mushroom
- Clam chowder
- Carbonara
- Red wine

A SWEET FAREWELL

Dessert Finale

- LE MILLE-FEUILLE VANILLE HAZELNUT PRALINÉ.....20
Crisp and flaky puff pastry, vanilla crème patissière and artisanal hazelnut praliné
- MOUSSE AU CHOCOLAT WITH STREUSEL.....20
Combination of dark and milk chocolate ganache, airy meringue, crunchy chocolate and nuts sablé
- LE RIZ AU LAIT CARMEL BEURRE SALÉ.....20
Japanese rice slowly cooked in a vanilla milk, slated butter caramel and crunchy nougatine
- APPLE TART TATIN STYLE.....20
Baked apple with "tatin syrup", thin cookie dough and crème fraîche
- GLACE ARTISANAL OF THE MOMENT...6
Daily ice cream of the season made to order