

before PARIS

BRASSERIE MAISON

SOMETHING FOR EVERYONE

TO SHARE WITH THE APERITIF... OR NOT!

Aperitif board	15
Two country-style patés	6.50
Portion of chips	4
🌱 Baker's tart tomato-mozzarella	17.50
Cuttlefish with bell pepper .. 120gr 9 / 200gr 17 and Espelette pepper grilled on a plancha	

STARTERS

Parsley ham terrine	8
red onions with honey and soya sauce	
Gilt-head bream tartar	9.50
with vegetables and herbs	
🌱 Traditional flavoured tomatoes salad	7.50
basil	
Burrata cheese	14.50
Traditional flavoured tomatoes basil	
Cuttlefish with bell peppers	9
Espelette pepper grilled on a plancha	
Organic 🌱 egg cooked at a low temperature	7
Spinach gazpacho and grilled pancetta	
Vegetable tartar	7
Avocado and red beetroots vinaigrette	

🌱 VÉGÉTARIEN

MENU ON THE SLATE

STARTERS/MAINS
OR
MAINS/DESSERTS

- 18 -

Only served at lunchtime.

THE ESSENTIALS

Hand cut Charolais beef tartar ■ ■ 180gr,
with chips & salad

Classic

Seared

Italian style

House Brasserie Burger

Ground French beef burger 150g ■ ■
Grana Padano, red onions, pancetta,
chips & salad

«La Nôtre» Caesar salad

Gilt-head bream tartar

with vegetables, herbs and chips

Free-range chicken ■ ■

with preserved lemon and mashed
potatoes olives and herbs

Club sandwich, chips and salad

PLANCHA-GRILLED

Gilt-head bream filet

with rosemary, crushed tomato and olives,
linguine and plancha-grilled courgettes

Wild shrimps

Piquillos peppers sauce, linguine and
plancha-grilled courgettes

Cuttlefish with bell peppers

Espelette pepper and mixed salad leaves

Generous 300 g rib eye

with chips and salad Or plancha-grilled
courgettes

Hanger steak skewer 200g

with chips and salad Or plancha-grilled
courgettes

**Generous 300 g fresh ground
French beef** ■ ■

topped with a fried egg with chips
and salad

French pork loin pluma ■ ■

thyme sauce, crushed potatoes with
olives and herbs

NEITHER MEAT NOR FISH

🌱 **Poke bowl**

avocado, carrot, fennel, cucumber,
young spinach shoots, tomato,
quinoa, organic 🌱 egg, pumpkin seeds

🌱 **Linguine**

with piquillos peppers coulis and
plancha-grilled courgette

🌱 **Half baker's tart**

tomato-mozzarella with mixed salad leaves

🌱 VÉGÉTARIEN

A SWEET FINISH

Authentic profiteroles with

chocolate sauce

Strawberry shortcake,

basil mousse

Dame blanche ice cream dessert ...

Banana-split

Seasonal fruit Melba

Fruits broth with blackcurrant sorbet .

Plain clafoutis

Coffee and sweet



ON THE STOVE

ROMAIN

Romain is a passionate chef who is proud

of his career and values. He spares no efforts

to delight the most demanding palates.

He spends his days putting his creativity

and curiosity at the service of convivial,

tasty and authentic cuisine.

OUR LOCAL SUPPLIERS

Beer brewed by the BRASSERIE D'ORVILLE in Louvres

Honey from OUR HIVES

Yoghurt from FERME DE SIGY

MEAUX BRIE

BUTTON MUSHROOMS from Nogent-sur-Oise

My SENLIS jam from Avilly Saint Léonard

KID'S MENU

- 13 -

with a drink - for children up to 12 years old

(Syrup with water or lemonade or Soft or Fruit juice)

MAINS:

Turkey slice; Gilt-head bream filet;

Ground beef burger

SIDES:

Linguine; Chips; Courgettes

DESSERTS:

½ seasonal fruit clafoutis;

Vanilla & Oasis exotic fruit ice cream;

Yoghurt

Free jug or glass of water on request All our prices are in Euros and include VAT. A fixed surcharge of 5€ is applied for all room service orders. The list of allergens is available on request. 🌱 Vegetarian dish. 🌱 Organic produce. Indicated meat weights are gross before cooking and may vary by +/-10%.