



Gourmet Bron

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 .....	17.50
tomato-mozzarella	
Cuttlefish with bell pepper .. 120gr 9 / 200gr 17	
and Espelette pepper grilled on a plancha	

### STARTERS

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

🌱 VÉGÉTARIEN

## MENU ON THE SLATE

STARTERS/MAINS

OR

MAINS/DESSERTS

- 16 -

Only served at lunchtime.

### THE ESSENTIALS

<b>Hand cut Charolais beef tartar</b> ■ ■ 180gr, with chips & salad	
Classic .....	17.50
Seared .....	17.50
Italian style .....	19
<b>House Brasserie Burger</b> .....	18
Ground French beef burger 150g ■ ■ Grana Padano, red onions, pancetta, chips & salad	
<b>«La Nôtre» Caesar salad</b> .....	17.50
<b>Gilt-head bream tartar</b> .....	17
with vegetables, herbs and chips	
<b>Free-range chicken</b> ■ ■ .....	16
with preserved lemon and mashed potatoes olives and herbs	
<b>Club sandwich, chips and salad</b> ....	18.50
<b>Gilt-head bream filet</b> .....	20
with rosemary, crushed tomato and olives, linguine and plancha-grilled courgettes	
<b>Wild shrimps</b> .....	25
Piquillos peppers sauce, linguine and plancha-grilled courgettes	
<b>Cuttlefish with bell peppers</b> .....	17
Espelette pepper and mixed salad leaves	
<b>Generous 300 g rib eye</b> .....	28
with chips and salad Or plancha-grilled courgettes	
<b>Hanger steak skewer 200g</b> .....	22
with chips and salad Or plancha-grilled courgettes	
<b>Generous 300 g fresh ground French beef</b> ■ ■ .....	20
topped with a fried egg with chips and salad	
<b>French pork loin pluma</b> ■ ■ .....	17
thyme sauce, crushed potatoes with olives and herbs	

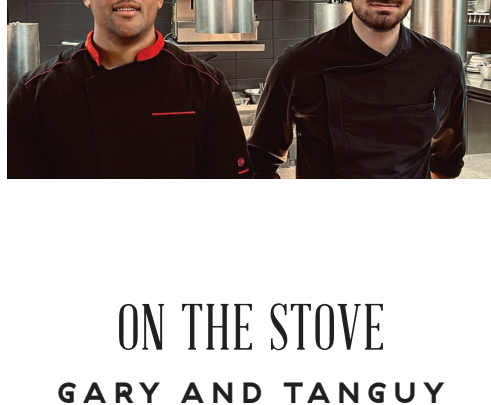
### NEITHER MEAT NOR FISH

🌱 <b>Poke bowl</b> .....	16
avocado, carrot, fennel, cucumber, young spinach shoots, tomato, quinoa, organic 🌱 egg, pumpkin seeds	
🌱 <b>Linguine</b> .....	14
with piquillos peppers coulis and plancha-grilled courgette	
🌱 <b>Half baker's tart</b> .....	12
tomato-mozzarella with mixed salad leaves	

🌱 VÉGÉTARIEN

### A SWEET FINISH

<b>Authentic profiteroles with</b> .....	8.50
chocolate sauce	
<b>Strawberry shortcake,</b> .....	8.50
basil mousse	
<b>Dame blanche ice cream dessert</b> ...	7.50
<b>Banana-split</b> .....	8.50
<b>Seasonal fruit Melba</b> .....	8.50
<b>Fruits broth with blackcurrant sorbet</b> .	7.50
<b>Plain clafoutis</b> .....	6.50
<b>Coffee and sweet</b> .....	7



## ON THE STOVE

GARY AND TANGUY

Short circuits and "freshly made in-house" are their philosophy. They hope you enjoy your visit!

## OUR LOCAL SUPPLIERS

Meat from the FERME DE MONTCHERVET

Cheeses from La Mère Richard

Beer brewed by LA CANUTE LYONNAISE

## 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%.