

# LA CHICANE

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> .....                              | <b>8</b>     |
| red onions with honey and soya sauce                          |              |
| <b>Gilt-head bream tartar</b> .....                           | <b>9.50</b>  |
| with vegetables and herbs                                     |              |
| 🌱 <b>Traditional flavoured tomatoes salad</b> .....           | <b>7.50</b>  |
| basil   |              |
| <b>Burrata cheese</b> .....                                   | <b>14.50</b> |
| Traditional flavoured tomatoes basil                          |              |
| <b>Cuttlefish with bell peppers</b> .....                     | <b>9</b>     |
| Espelette pepper grilled on a plancha                         |              |
| <b>Organic</b> 🌱 <b>egg cooked at a low temperature</b> ..... | <b>7</b>     |
| Spinach gazpacho and grilled pancetta                         |              |
| <b>Vegetable tartar</b> .....                                 | <b>7</b>     |
| 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,<br>with chips & salad                     |              |
| Classic .....  | 17.50        |
| Seared .....   | 17.50        |
| Italian style .....  | 19           |
| <b>House Brasserie Burger</b> .....  | <b>18</b>    |
| Ground French beef burger 150g ■ ■<br>Grana Padano, red onions, pancetta,<br>chips & salad |              |
| <b>«La Nôtre» Caesar salad</b> .....   | <b>17.50</b> |
| <b>Gilt-head bream tartar</b> .....  | <b>17</b>    |
| with vegetables, herbs and chips   |              |
| <b>Free-range chicken</b> ■ ■ .....  | <b>16</b>    |
| with preserved lemon and mashed<br>potatoes with olives and herbs                          |              |
| <b>Club sandwich, chips and salad</b> .....  | <b>18.50</b> |

### PLANCHA-GRILLED

|  |           |
|--|-----------|
| <b>Gilt-head bream filet</b> .....   | <b>20</b> |
| with rosemary, crushed tomato and olives,<br>linguine and plancha-grilled courgettes |           |
| <b>Wild shrimps</b> .....  | <b>25</b> |
| Piquillos peppers sauce, linguine and<br>plancha-grilled courgettes                  |           |
| <b>Cuttlefish with bell peppers</b> .....  | <b>17</b> |
| Espelette pepper and mixed salad leaves  |           |
| <b>Generous 300 g rib eye</b> .....  | <b>28</b> |
| with chips and salad Or plancha-grilled<br>courgettes                                |           |
| <b>Hanger steak skewer 200g</b> .....  | <b>22</b> |
| with chips and salad Or plancha-grilled<br>courgettes                                |           |
| <b>Generous 300 g fresh ground<br/>French beef</b> ■ ■ .....                         | <b>20</b> |
| topped with a fried egg with chips<br>and salad                                      |           |
| <b>French pork loin pluma</b> ■ ■ .....  | <b>17</b> |
| thyme sauce, crushed potatoes with<br>olives and herbs                               |           |

### NEITHER MEAT NOR FISH

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

🌱 VÉGÉTARIEN

### A SWEET FINISH

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



## ON THE STOVE

FLORIANE

Whenever Floriane dons her cook's jacket, her only thought is to please her customers.

Her cuisine is influenced by the tradition and culture of her region, which she uses to share, exchange and discover.

## OUR LOCAL SUPPLIERS

Rillettes from the BOUCHERIE COSME

The refrain from the FROMAGERIE LE PIS QUI CHANTE

Juices from the DISTILLERIE PELLETIER

Jams from LA FÉE CONFITURE

## 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%.