

Ô||FOURNEAU

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 🌿 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	17.50
Seared	17.50
Italian style	19
House Brasserie Burger	18
Ground French beef burger 150 g ■ ■ Grana Padano, red onions, pancetta, chips & salad	
«La Nôtre» Caesar salad	17.50
Gilt-head bream tartar	17
with vegetables, herbs and chips	
Free-range chicken ■ ■	16
with preserved lemon and mashed potatoes olives and herbs	
Club sandwich, chips and salad	18.50

PLANCHA-GRILLED

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

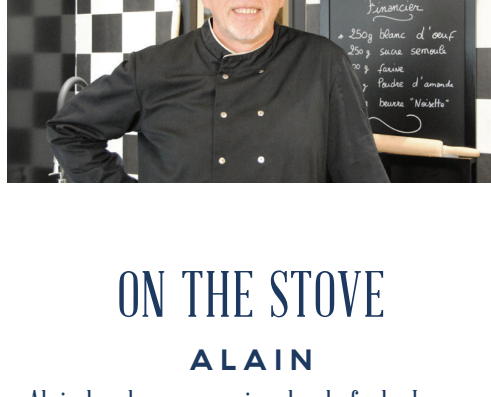
NEITHER MEAT NOR FISH

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

🌱 VÉGÉTARIEN

A SWEET FINISH

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



ON THE STOVE

ALAIN

Alain has been a passionate chef who knows how to treat his customers and has been cooking for 40 years. Discover his breaded goat's cheese with hazelnuts and honey salad.

OUR LOCAL SUPPLIERS

Cheese merchants and ripeners
Les Frères Marchands

Beer from METZ «Bio & Artisanal

The local wine from CHÂTEAU DE VAUX

Honey from ÉRIC ZION in Meisenthal

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%.