



LES CLIMATS
HOME-COOKING BRASSERIE




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SOMETHING FOR EVERYONE!

SPRING-SUMMER 2020



STARTERS

- ORGANIC  DEVILLED EGG** with smoked salmon – 6
-  **BURRATA**, 120g, heritage tomatoes, basil, organic olive oil – 14
- GRAVLAX SALMON**, avocado tartare with lemon – 9
-  **TOASTED OPEN SANDWICH** tomato – mozzarella, green pesto – 7
- ANTIPASTI-STYLE VEGETABLES**, Serrano ham, Grana Padano cheese – 7
- BEEF CARPACCIO**, 75 G (French origin), pesto verde, Grana Padano cheese – 10

GREAT SNACKS

- STEAK TARTARE (180 G)** of knife-cut Charolais beef, non-frozen French fries and side salad
Classic or seared – 17
Italian – 18
- "Our" **NIÇOISE SALAD** – 14
- "Brasserie Maison" **CAESAR SALAD** – 17
- SPARE RIBS** (French origin) – 18
marinated in rosemary and honey, new potatoes
- BURGER** fresh ground beef 150 g, cheddar, pork belly, shallots,
home-made ketchup, tomato, lettuce, non-frozen French fries and side salad – 17
Double patty (300 g) – 24
- BEEF CARPACCIO 2 x 75 G** (French origin) – 18
pesto verde, Grana Padano cheese, non-frozen French fries and side-salad

NEITHER MEAT NOR FISH

-  **TWO TOASTED OPEN SANDWICHES** tomato – mozzarella, green pesto – 13
-  **VEGETABLE STIR-FRY** with coconut milk, lemongrass – 13
-  **LINGUINE** pesto verde, pomodoro – basilico, e Grana Padano – 14

COCKTAILS

The day's **COCKTAIL** - 10

Local **BEER** - 6

The month's **WINE BY THE GLASS** - 6

PLATTERS to share - 14
(cold cuts or matured cheeses or mix)

TOASTED OPEN SANDWICH - 7 (x2-13)
tomato - mozzarella, green pesto

SET MENU ON THE BOARD

STARTER/MAIN COURSE

OR

MAIN COURSE/DESSERT

– 16 –

Noon only.

STRAIGHT FROM THE GRIDDLE PLATE

BEEF FILLET STEAK (French origin) 180 g, non-frozen French fries and side-salad – **25**

choice of sauce: shallot confit, peppercorn, home-made ketchup

VEAL FILLET PICCATA, sage gravy, ratatouille – **18**

SEA BREAM FILLET – **18**

vierge sauce with tomato, crushed potatoes with black olive bits

SALMON ESCALOPE, eggplant caviar, piquillo pepper coulis – **19**

RED LABEL FREE-RANGE CHICKEN BROCHETTE  – **15**

lime, linguine with cream

Roast **SHRIMP** and chorizo, herb risotto – **18**

DESSERTS

PANNA COTTA with red berries – **6**

Genuine **PROFITEROLES** in chocolate sauce – **8**

10 CM APPLE STRIP TART – **8**

For large appetites + 10 cm – **13**

Seasonal **FRESH FRUIT SOUP** with green tea – **6**

OUR ICE CREAMS

ICE-CREAM COUPE – **8**

Dame Blanche (vanilla)/Peach Melba/Banana split/Yoghurt ice-cream with fresh fruit

LIKE ON THE BEACH – **5**

 Magnum, Almonds/White chocolate/Salted caramel/Double chocolate flavours



REIGNING IN THE KITCHEN

PIERRE

A fan of traditional cuisine, Pierre works enthusiastically and generously on the produce of the Burgundy terroir.

OUR LOCAL SUPPLIERS

Our matured cheese from **GAUGRY**

The famous Marsannay pork meat
from **MAISON RENARD**

Apples from **MAGAPOMME**

CHILDREN'S SET MENU

€10 with beverage - served up to age 12
(Mineral water 50 cl or Soda or Syrup or Fruit juice)


HAMBURGER PATTY 125 g or **SALMON ESCALOPE** or **CHICKEN BROCHETTE**
or **PLATTER OF SERRANO HAM, TOMATOES WITH BASIL** or **LINGUINE, PESTO, TOMATOES AND BASIL**
(your choice of side-dish: **non-frozen French fries** or crushed potatoes with olives or **linguine with cream**
or **stir-fried vegetables**). **YOUR CHOICE OF 2 SCOOPS OF ICE-CREAM** or **YOGHURT** or **FRESH FRUIT**.

BEER & CIDER

DRAUGHT

Heineken – 25cl **4.50** 50cl **8**
Affligem Lager – 25cl **5** 50cl **9**

BOTTLED

Grimbergen White / Lager / Amber – 33cl **6**
Desperados – 33cl **6**
Ciney Lager or Brown – 33cl **6**
Heineken O.O – 33cl **5**
Hapkin 8.5° – 33cl **7**
Mort Subite Kriek – 33cl **7**
Lagunitas IPA – 35.5cl **7**
 Sassy l'Angélique organic cider – 33cl **6**

HOT BEVERAGES

Espresso / Ristretto / Decaf – **2.60**

Double espresso – **4**

Cappuccino – **4.50**

 Monbana Fair Trade Chocolate – **4**

Kusmi Teas – **4**

 Sencha mint green tea,  Green tea with mint,

 English Breakfast,  Detox,

Boost, Prince Vladimir, Imperial Label teas

Kusmi Tea herbal teas – **4**

 Chamomile,  Aquarosa, Verbena Peppermint

MINERAL WATER

Evian – 50cl **4** 100cl **5**

Badoit – 50cl **4** 100cl **5**

Perrier – 33cl **4**

THE WINE CELLAR

WHITE

PDO Chablis Premier Cru "La Chantreterie" – 2018/2019

PDP Pouilly-Fumé "En Travertin" – 2018/2019

PGI, Côtes du Tarn "Découverte Mauzac Blanc" – 2019

RED

PDO Châteauneuf-du-Pape "Clos de l'oratoire des Papes" – 2017

 PGI Côtes Catalanes "Le Canon du Maréchal" Biodynamic agriculture – 2019

 PDO Savigny-les-Beaunes "Maison Champy" Biodynamic agriculture – 2017/2018

PDO Morgon "Domaine de la Chapelle Bizot" – 2019

PDO Haut Médoc Cru Bourgeois "Château Liversan" – 2014

ROSÉ

VDF Rosé Martinat 2019 – Lucie & Stéphane Donze – 2019

 PGI Pays d'Oc – "Mas Neuf le Rosé" Biodynamic agriculture – 2019

PDO Coteaux d'Aix-en-Provence – Château Beaulieu "Cuvée Alexandre" – 2019

PDO Côtes de Provence Sainte Victoire – Pas du Moine – 2019 Magnum 150cl – **50**

Glass **Btl.**
15cl 75cl

10 **49**

– **41**

6 **24**

– **58**

6 **26**

11 **56**

– **29**

8 **35**

6 **25**

– **25**

6 **28**

CHAMPAGNE

Kir royal with champagne Laurent-Perrier La Cuvée Brut (crème de cassis (blackcurrant) 19°, raspberry 18° or blackberry 18° Cartron) - 12cl **12**

Laurent-Perrier La Cuvée Brut - 12cl **11** - 37,5cl **35** - 75cl **60**

Laurent-Perrier Brut Millésimé - 2008 - 75cl **82**

Laurent-Perrier Cuvée Rosé - 75cl **82**

Tsarine Brut Premium - 12cl **10** - 75cl **50**

Tsarine Brut Premium Magnum - 150cl **98**

OPENING HOURS Every day from 11 a.m. - 11 p.m. **BRUNCH** Sunday from 11:30 a.m. to 3 p.m.

#brasserie maison  brasserie maison dijon les climats  Brasserie Maison Dijon - Les Climats

All prices are in Euros inclusive of VAT. Beef origins are displayed at the restaurant. The list of allergens is available on request. Stated weight prior to cooking; may vary by plus or minus 10%. There is a flat €5 additional charge for room service. Excessive alcohol consumption can be dangerous to your health – drink in moderation. PDO, Protected Designation of Origin — PGI, Protected Geographical Indication — VDF, French table wine.

 : Products from organic farming.  : Red label.  : Biodynamic agriculture.