

before  
**PARIS**  
HOME-COOKING BRASSERIE

MERCURE ROISSY AÉROPORT




**SOMETHING FOR EVERYONE!**

SPRING-SUMMER 2020



## STARTERS

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- 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

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**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

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-  **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

– 20 –

Noon only.

## STRAIGHT FROM THE GRIDDLE PLATE

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**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

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**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

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**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

### ROMAIN

Proud of his career and his values, Romain is a passionate man who does not stint in his efforts to delight even the most demanding taste buds. His creativity and curiosity are harnessed daily to create a friendly, tasty and authentic cuisine.

## OUR LOCAL SUPPLIERS

Honey from **OUR HIVES**

Brie de Meaux by André Collet,  
**FROMAGERIE DE RAIVAL**

Genuine button **mushrooms!**  
Grown in Monchy Saint Eloi, Oise

## 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 **5** 50cl **8**  
Affligem Lager – 25cl **6** 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 **7**  
Badoit – 50cl **4** 100cl **7**  
Perrier – 33cl **4**

## THE WINE CELLAR


### WHITE VDF

	Glass	Btl.
	15cl	75cl
PDO Chablis Premier Cru "La Chantreterie" – 2018/2019	<b>10</b>	<b>49</b>
PDP Pouilly-Fumé "En Travertin" – 2018/2019	–	<b>41</b>
PGI, Côtes du Tarn "Découverte Mauzac Blanc" – 2019	<b>6</b>	<b>24</b>

### RED

PDO Châteauneuf-du-Pape "Clos de l'oratoire des Papes" – 2017	–	<b>58</b>
 PGI Côtes Catalanes "Le Canon du Maréchal" Biodynamic agriculture – 2019	<b>6</b>	<b>26</b>
 PDO Savigny-les-Beaunes "Maison Champy" Biodynamic agriculture – 2017/2018	<b>11</b>	<b>56</b>
PDO Morgon "Domaine de la Chapelle Bizot" – 2019	–	<b>29</b>
PDO Haut Médoc Cru Bourgeois "Château Liversan" – 2014	<b>8</b>	<b>35</b>

### ROSÉ

VDF Rosé Martinat 2019 – Lucie & Stéphane Donze – 2019	<b>6</b>	<b>25</b>
 PGI Pays d'Oc – "Mas Neuf le Rosé" Biodynamic agriculture – 2019	–	<b>25</b>
PDO Coteaux d'Aix-en-Provence – Château Beaulieu "Cuvée Alexandre" – 2019	<b>6</b>	<b>28</b>
PDO Côtes de Provence Sainte Victoire – Pas du Moine – 2019	Magnum 150cl	<b>50</b>

## 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 Lunch noon - 2:30 p.m. - Dinner 7 p.m. - 10:30 p.m. BOOKINGS: +33 (0)1 34 29 40 00  
#brasseriemaison  beforeparisrestaurant  Before Paris Restaurant