

LA PARENTHÈSE

BRASSERIE MAISON



In the kitchen...

With his experience and expertise, Ramadani enjoys introducing you to his authentic, generous cuisine.

Regional products

Le Jardin de Flo :
Fruit & vegetables

FOR SHARING (OR NOT!)

Our selection of platters

Mixed	22€
Cold cuts	21€
Cheese	21€
Choice of House Brasserie terrine	6€
(Quercy terrine or Country-style terrine with Espelette pepper)	
Calamari with parsley	9€
Hummus	5€
Crispy chicken with Cajun seasoning	9€



SEASONAL STARTERS

Burgundy parsley ham, Martin Pouret mustard	9€
Cream of artichoke soup, grilled ham and croutons	8€
Green lentil salad, salmon gravlax	11€
Chicken eggs, mixed herb mayonnaise	6€
Roasted leeks, vinaigrette dressing and summer truffle ham (Tuber Aestivum Vittadini)	9€



DELICIOUS MAIN COURSES

230 g beef entrecôte, served with Armagnac and pepper sauce	29€
House Brasserie Burger	21€
150 g ground beef patty , Cheddar, bacon, onions, Batavia lettuce, button mushrooms	
180 g Charolais raw beef tartar	22€
"Blanquette" style veal chuck steak	25€
Tender pork cheeks with cider	22€
Challans chicken thigh	20€
with whole-grain mustard and lemon sauce	
Stuffed button mushrooms, gravy with herbs	16€
Griddled salmon top loin with lime	22€
Pollock Parmentier	17€
House Brasserie salad	20€
Crispy chicken with Cajun seasoning, Batavia lettuce, leeks, potatoes, carrots	

*A choice of sides with your main course**

Potato chips, Smashed potatoes, Creamy rice, Green salad, Green lentils, Seasonal vegetables

Extra side dish: + €4

*Excluding House Brasserie salad and 'astounding dishes'



Discover

our astonishing dishes



Delicious recipes that rewrite traditional codes

Discover vegetables under a different light with our tasty creations prepared from seasonal produce.

What if we reversed proportions? Our astonishing dishes are reinventing the gourmet delight! These delicious, surprising dishes are carefully prepared with seasonal vegetables.

A meat or fish can be ordered on the side if you wish.

You will be wowed by our vegetables!

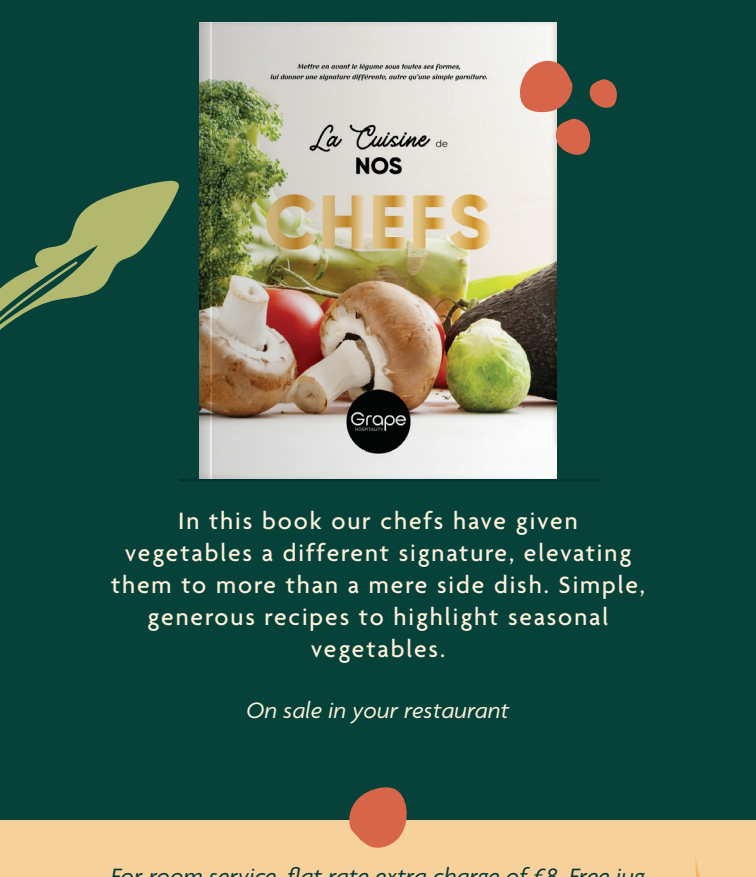
Oven-grilled ziti with mushrooms and truffle essence + Side dish of fried egg	17€ +4€
Seasonal vegetable curry with coconut milk & lime + Side dish of salmon escalope	16€ +5€
Mushroom gnocchi + Side dish of truffle-flavoured ham	17€ +5€
Risotto with mushrooms and Grana Padano + Side dish of calamari with parsley	16€ +5€

VEGETARIAN



GOURMET TREATS

Fred's profiteroles	11€
Almond tart with apples	8€
Mango-pineapple pavlova, passion fruit coulis	9€
Chocolate mousse	8€
Café gourmand or Thé gourmand (Coffee or tea with a selection of sweet petits fours)	12€

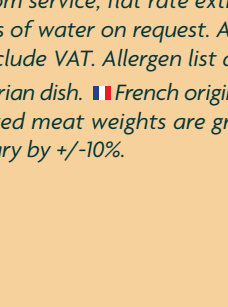


LUNCH SET MENU

Starter/main course* OR Main course*/dessert

20€

*The dish of the day.
Only served at lunchtime.



KID'S MENU

13,50€

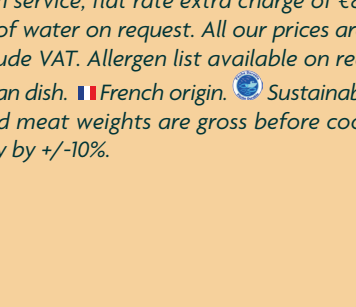
Includes beverage, for children up to 12 years old (Syrup with water or lemonade, or Soft drink, or Fruit juice)

CHOICE OF MAINS
150 g ground beef patty
or Crispy chicken fillet
or Salmon escalope
or Gnocchis with cream

Choice of side dish
Potato chips or Seasonal vegetables
or Smashed potatoes
or Creamy rice

CHOICE OF DESSERT
Fred's half-profiteroles
or Chocolate mousse
or Ice cream/sorbet (2 scoops)

Discover our chefs' recipe book



In this book our chefs have given vegetables a different signature, elevating them to more than a mere side dish. Simple, generous recipes to highlight seasonal vegetables.

On sale in your restaurant

For room service, flat rate extra charge of €8. Free jug or glass of water on request. All our prices are in euros and include VAT. Allergen list available on request. Vegetarian dish. French origin. Sustainable fishing. Indicated meat weights are gross before cooking and may vary by +/-10%.