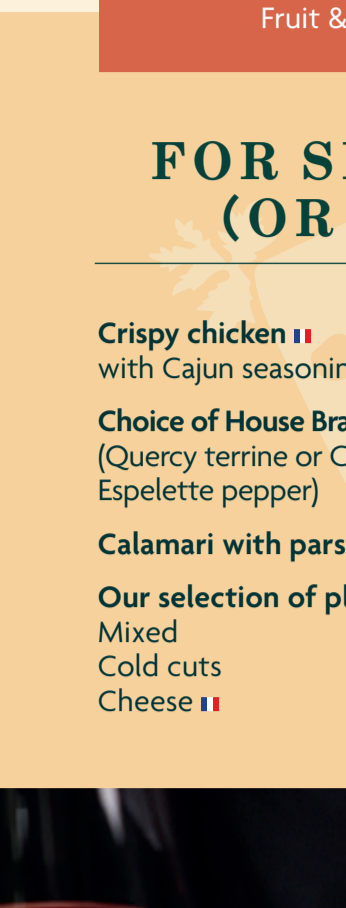


LA PARENTHÈSE

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!)

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



SEASONAL STARTERS

Beef tomatoes, creamy Burrata and basil-flavoured olive oil	11€
75 g beef carpaccio 🇫🇷, pesto, Grana Padano cheese	12€
Chicken eggs, mixed herb mayonnaise	6€
Salmon Gravlox, do tartar with lemon	13€
Sea bass tartar, potatoes and courgettes with mixed herbs	11€



DELICIOUS MAIN COURSES

180 g minced beef onglet steak, preserved onions	25€
House Brasserie Burger 150 g ground beef patty 🇫🇷, Cheddar, bacon, onions, Batavia lettuce	21€
180 g Charolais raw beef tartar 🇫🇷	22€
Thyme-seasoned half roast chicken 🇫🇷 with its juice	19€
House Brasserie salad crispy chicken 🇫🇷 with Cajun seasoning, Batavia lettuce, tomatoes, boiled egg and Grana Padano	20€
Griddled sea bass fillet, piperade coulis with Espelette pepper	23€
Griddled salmon, delicious virgin oil	22€
Beef tomatoes, creamy Burrata, basil-flavoured olive oil - Salmon Gravlox (+4€) - Bayonne ham (+4€)	19€
Roast duckling fillet 🇫🇷, sweet and sour rosemary sauce	21€
Pork spider steak with barbecue sauce and olives	20€

*A choice of sides with your main course**

**Potato chips, Smashed potatoes,
Sautéed seasonal vegetables,
Linguine with cream,
Tomato salad, Green salad**

Extra side dish: + €4

*Excluding Beef tomatoes, creamy Burrata; House Brasserie salad and 'Astonishing 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 prepared, surprising dishes are carefully prepared with seasonal vegetables. A meat or fish can be ordered on the side if you wish.

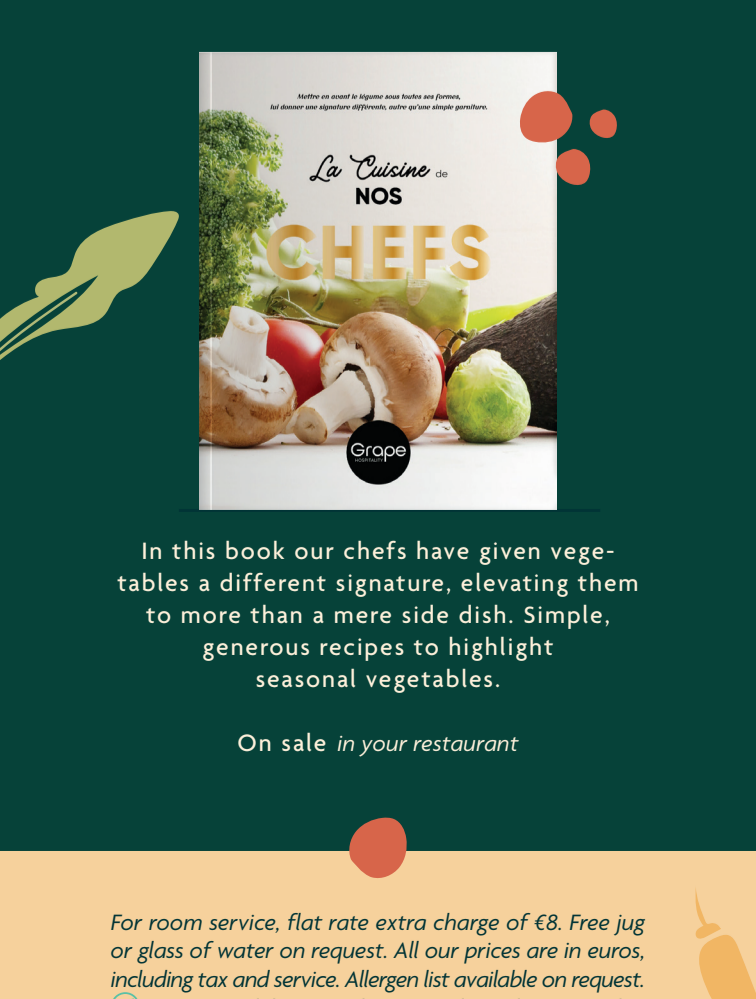
You will be wowed by our vegetables!

🇨🇭 Linguine aux légumes de saison, tomato coulis, basil, Grana Padano cheese + Side dish of griddled salmon	16€ +5€
🇨🇭 Aubergine gratin with tomato and Mozzarella di bufala + Side dish of pork spider steak	16€ +5€
🇨🇭 Grilled courgette, smashed potatoes, virgin olive oil and tomatoes + Side dish of crispy chicken 🇫🇷	16€ +5€
🇨🇭 Tomato and Mozzarella tart with basil + Side dish of calamari with parsley	16€ +5€



GOURMET TREATS

Red fruit pavlova and its coulis	10€
Almond tart with apples	8€
Fred's profiteroles	11€
Chocolate-mascarpone and caramel pot	8€
Choice of ice cream pot 🇧🇪: vanilla or salted butter caramel or strawberry or mango	7€
Café gourmand or Thé gourmand (Coffee or tea with a selection of sweet petits fours)	12€



LUNCH SET MENUS*

Starters/Mains OR Mains/Dessert
20€

*From the slate.

Beverage is not included.
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 Griddled salmon escalope
or Linguine with tomato coulis

Choice of side dish:
potato chips or smashed potatoes
or sautéed seasonal vegetables
or tomato salad

CHOICE OF DESSERTS
Half-profiterole
or Chocolate-mascarpone and caramel pot
or Choice of ice cream pot 🇧🇪: vanilla or salted
butter caramel or strawberry or mango

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, including tax and service. Allergen list available on request.

🇨🇭 Vegetarian dish. 🇫🇷 French origin. Indicated meat weights are gross before cooking and may vary by +/-10%.