



# Gourmet Bron

BRASSERIE MAISON

*Authentic & generous*



## IN THE KITCHEN

### CÉDRIC

Cédric is a passionate chef. Inspired by the richness of Lyon's produce, he and his and his team to share his passion through local recipes.

## STARTERS OR TO SHARE

Our selection of platters: 18  
Cured meats and sausage / Cheese / Mixed

✓ Humus with toast 5

Salmon gravlax, crunchy fennel, pomegranate, virgin olive oil with fine herbs 11

Terrine Duo: 8  
Country style / Espelette pepper

✓ Smooth tomato cream 8

Crispy Cajun spice chicken ■ ■, 8  
Espelette chilli mayonnaise

Mimosa eggs 6

✓ Burrata, heritage style tomatoes, 12  
piquillo pepper coulis

✓ Courgette gazpacho with herbs, 8  
fresh cream and crunchy vegetables

Veal carpaccio, tonnato sauce, 11  
lemon preserve, roquette salad, Grana Padano

Little gem, grilled pancetta, 7  
balsamic cream, walnuts

VEGETARIEN



## THE CLASSICS

Veal carpaccio, 22  
tonnato sauce, lemon preserve, roquette salad, Grana Padano

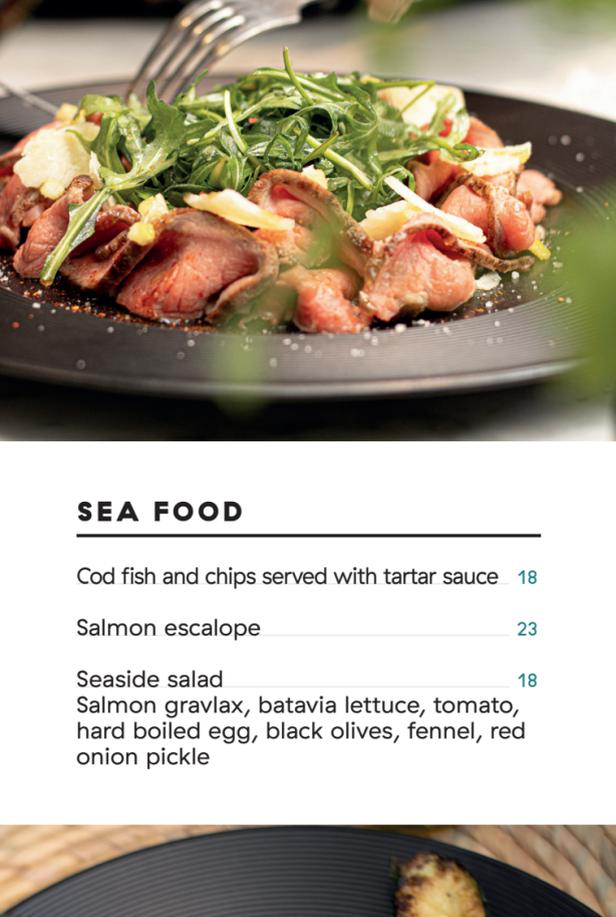
House Brasserie Burger 20  
150 g ground beef patty ■ ■, pancetta, tomato, red onion pickles, roquette salad, Grana Padano

200 g hanger steak, 23  
served with red onion caramelised in soy sauce

Countryside salad 18  
crispy Cajun spiced chicken ■ ■, Batavia lettuce, red onion pickles, tomato, egg, Grana Padano

Your choice of omelette 14  
plain or mixed herbs or tomato or Grana Padano or cooked ham

180 g Charolais beef tartar raw ■ ■ 19  
whole grain mustard

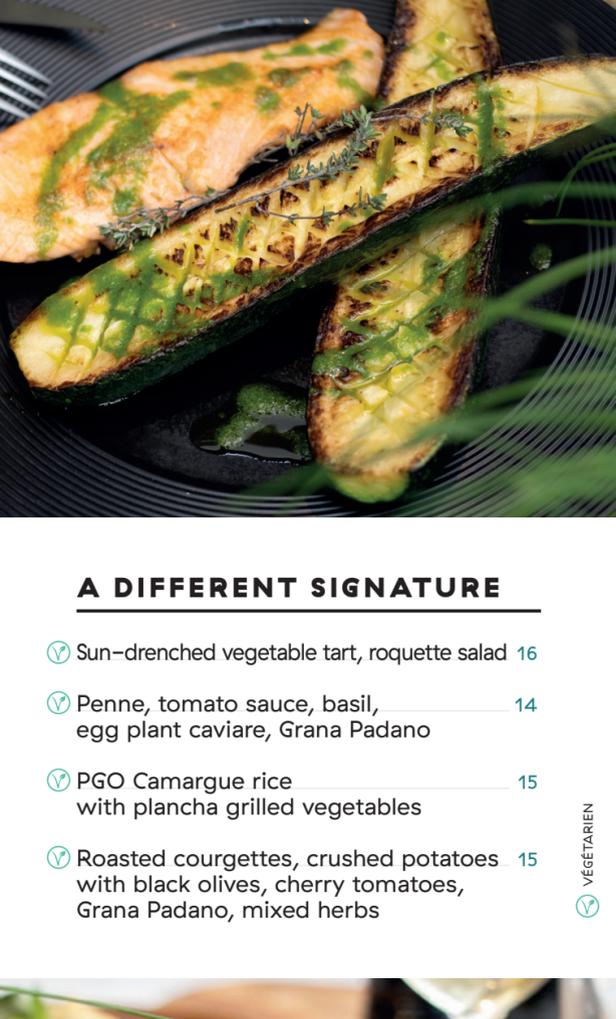


## SEA FOOD

Cod fish and chips served with tartar sauce 18

Salmon escalope 23

Seaside salad 18  
Salmon gravlax, batavia lettuce, tomato, hard boiled egg, black olives, fennel, red onion pickle



## A DIFFERENT SIGNATURE

✓ Sun-drenched vegetable tart, roquette salad 16

✓ Penne, tomato sauce, basil, 14  
egg plant caviare, Grana Padano

✓ PGO Camargue rice 15  
with plancha grilled vegetables

✓ Roasted courgettes, crushed potatoes 15  
with black olives, cherry tomatoes, Grana Padano, mixed herbs

VEGETARIEN



## Our chefs' recipe book



In this book our chefs have given vegetables a different signature beyond just a basic side dish.

Simple and generous recipes to highlight seasonal vegetables.

On sale in your restaurant

## FOR THE GOURMETS

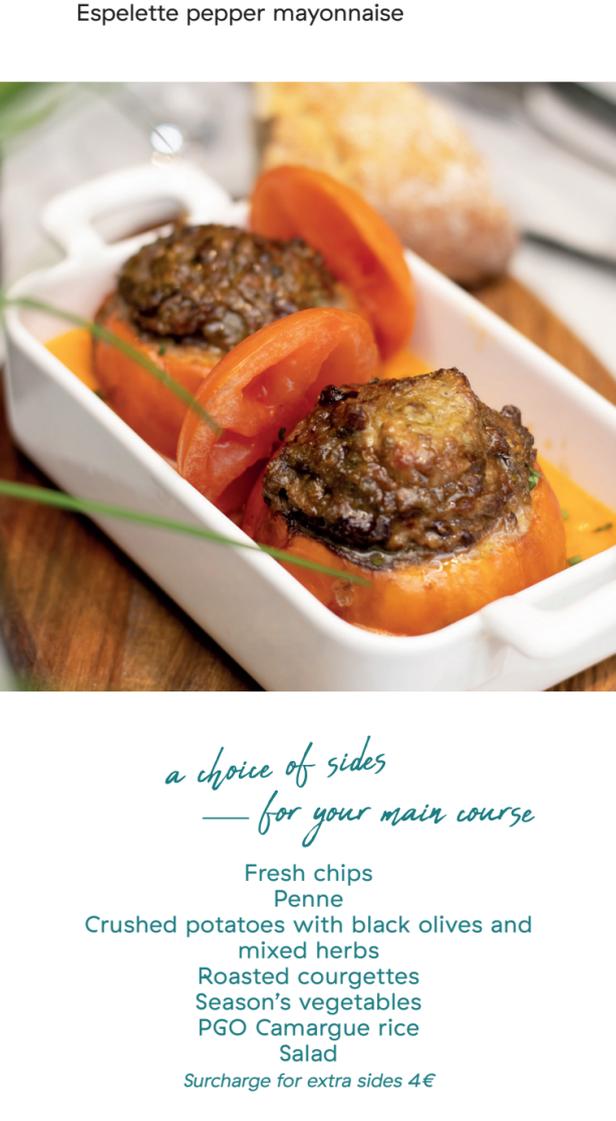
400 g hanger steak, 44  
red onions caramelised in soy sauce

250 g pork loin ■ ■, 18  
with Cajun spice gravy

Generous 300 g ground beef patty ■ ■, 23  
topped with a fried egg

Marie Louise's stuffed tomatoes, 19  
with tomato coulis

Thyme seasoned half roast chicken ■ ■, 21  
Espelette pepper mayonnaise



## a choice of sides for your main course

Fresh chips

Penne

Crushed potatoes with black olives and mixed herbs

Roasted courgettes

Season's vegetables

PGO Camargue rice

Salad

Surcharge for extra sides 4€

## DESSERT

Brittany strawberry shortbread with praline cream 11

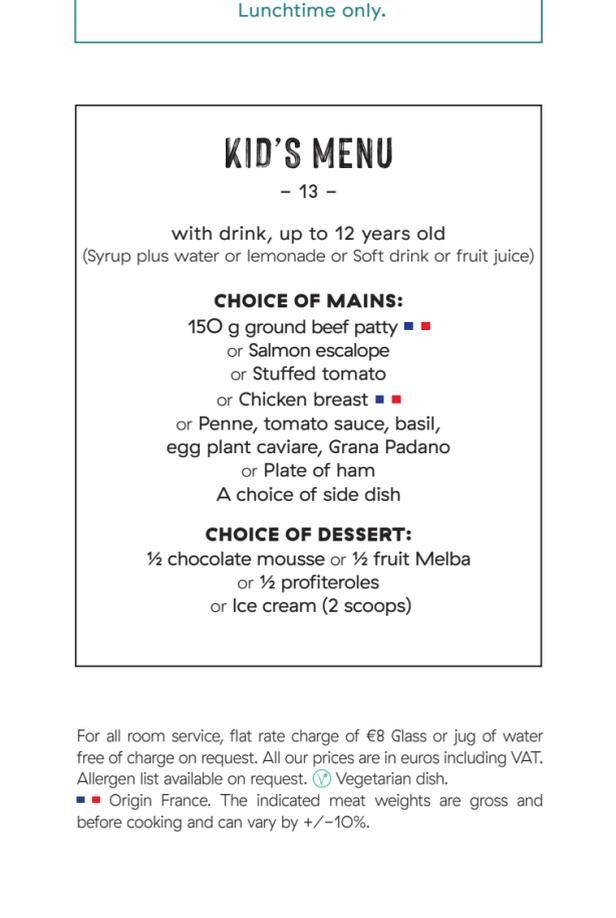
Seasonal fruit Melba 9

Chocolate mousse with caramelised hazelnuts 7

Fred's profiteroles 11

Red fruit tiramisu 10

Indulgent coffee or tea 12



## ON THE SLATE

STARTERS / MAINS

OR

MAINS / DESSERT

- 18 -

Lunchtime only.

## KID'S MENU

- 13 -

with drink, up to 12 years old  
(Syrup plus water or lemonade or Soft drink or fruit juice)

### CHOICE OF MAINS:

150 g ground beef patty ■ ■

or Salmon escalope

or Stuffed tomato

or Chicken breast ■ ■

or Penne, tomato sauce, basil, egg plant caviare, Grana Padano

or Plate of ham

A choice of side dish

### CHOICE OF DESSERT:

½ chocolate mousse or ½ fruit Melba

or ½ profiteroles

or Ice cream (2 scoops)

For all room service, flat rate charge of €8 Glass or jug of water free of charge on request. All our prices are in euros including VAT. Allergen list available on request. ✓ Vegetarian dish.

■ ■ Origin France. The indicated meat weights are gross and before cooking and can vary by +/-10%.