

*Something for everyone!*

### FOR AN APERITIF OR STARTERS!

- Our boards to choose from :** 17  
Cured meat – Cheese board – Mixed
- Smooth vegetable cream** 8  
(bell pepper or Provence egg plant)  
Super Producer
- Terrine duo** 8  
Espelette chilli pâté & country style terrine
- Crispy Cajun spice chicken** 9  
Espelette chilli mayonnaise



### FOR STARTERS

- Truffle essence flavoured ravioli** 11  
(TuberAestivum truffle: 0.05% / broken truffles: 1%)  
vegetable and herb broth, Grana Padano

- “Simple” lettuce** 6  
Olive oil, chives and walnuts

- Pâté in a pastry crust** 12  
with black trumpet mushrooms, Port gravy

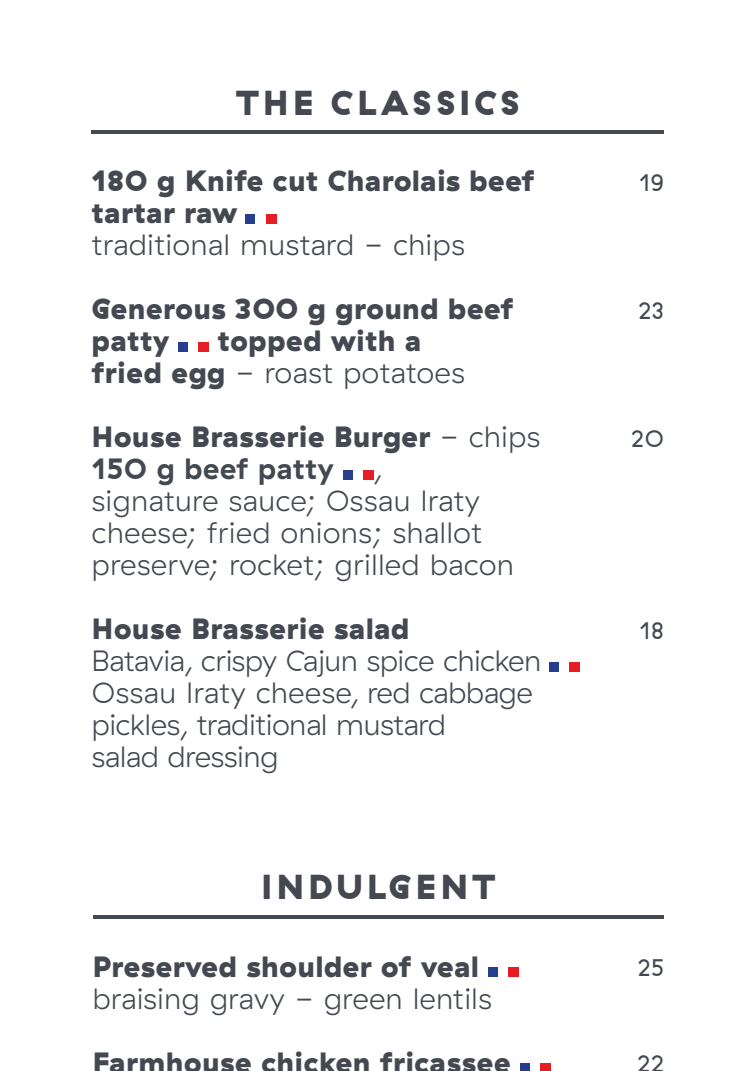
- Egg parfait** 9  
mushrooms in cream

- Vegetable broth** 6  
vermicelli and herbs

- Half-cooked salmon** 12  
red cabbage pickles and leek

- Herring, potato and leek,** 8  
with ravigote sauce

VEGETARIEN



### ON THE SLATE

STARTERS / MAINS  
OR  
MAINS / DESSERT  
- 18 -  
Lunchtime only.

### THE CLASSICS

- 180 g Knife cut Charolais beef tartar raw** 19  
traditional mustard – chips

- Generous 300 g ground beef patty topped with a fried egg** 23  
– roast potatoes

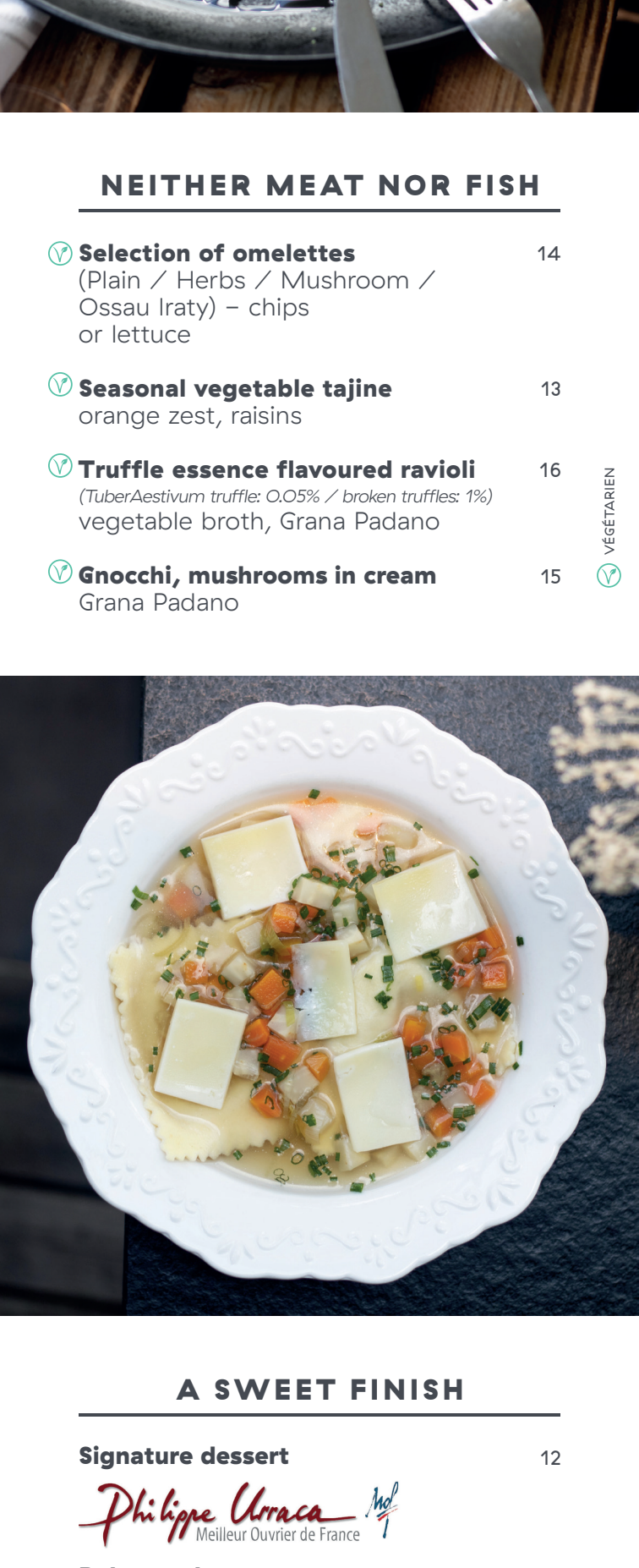
- House Brasserie Burger** – chips 20  
**150 g beef patty**, signature sauce; Ossau Iraty cheese; fried onions; shallot preserve; rocket; grilled bacon

- House Brasserie salad** 18  
Batavia, crispy Cajun spice chicken, Ossau Iraty cheese, red cabbage pickles, traditional mustard salad dressing

### INDULGENT

- Preserved shoulder of veal** 25  
braising gravy – green lentils

- Farmhouse chicken fricassee** 22  
morel-flavoured gravy – crushed potatoes



### PLANCHA

- 300 g beef rib steak** 35  
shallot preserves – roast potatoes

- Fillet of bass** 23  
lime zest – spinach rice

- Salmon escalope** 22  
creamy leeks – steamed potatoes

- Duck breast fillet** 24  
honey–arabica gravy  
sweet potato mash



### NEITHER MEAT NOR FISH

- Selection of omelettes** 14  
(Plain / Herbs / Mushroom / Ossau Iraty) – chips or lettuce

- Seasonal vegetable tajine** 13  
orange zest, raisins

- Truffle essence flavoured ravioli** 16  
(TuberAestivum truffle: 0.05% / broken truffles: 1%)  
vegetable broth, Grana Padano

- Gnocchi, mushrooms in cream** 15  
Grana Padano

VEGETARIEN



### A SWEET FINISH

- Signature dessert** 12

- Baba au rhum** 10  
unctuous vanilla cream

- Pear and almond thin tart** 9  
Vanilla ice cream supplement : + 1.50€

- Fred's profiteroles** 11

- Chocolate pot** 7  
salted butter caramel

- Apple and pear minestrone** 7  
raisins, vanilla–ginger syrup Blackcurrant sorbet supplement : + 1.50€

- Floating island,** 8  
pistachio cream, caramel and hazelnuts

- Indulgent coffee** 10



### IN THE KITCHEN

**FABRICE**

The only reason he dons his chef's jacket is to share. His cuisine combines tradition and innovation, and highlights local, quality products.

### OUR LOCAL SUPPLIERS

**LEMARCHAND**  
for their Normandy beef

**LE P'TIT PORT DU HAVRE**  
for their fish

**LA MAISON ARGENTAIN**  
for their fruit and vegetables

**LA FERME DUMESNIL**  
for their cheeses

### KID'S MENU

- 13 -

with drink, served for children up to 12 years old  
(Syrup with water or lemonade, or soft drink, or fruit juice)

**CHOICE OF MAINS:**  
150g ground beef patty or Salmon escalope  
or Chicken fillet or Choice of omelette  
(Plain / Herbs / Mushroom / Ossau Iraty)  
or Cured Bayonne ham

**CHOICE OF SIDES:**  
Chips or Season's vegetables  
or Mashed potatoes or Salad

**CHOICE OF DESSERT:**  
Apple and pear minestrone  
or Half–profiterole or Yoghurt  
or Stewed apples

### Room service, €8 standard surcharge

Jug or glass of water free of charge on request All our prices are in Euros including VAT. The list of allergens is available on request. Vegetarian dish. Organic produce. Origin France. The indicated meat weights are gross and before cooking and can vary by +/-10%