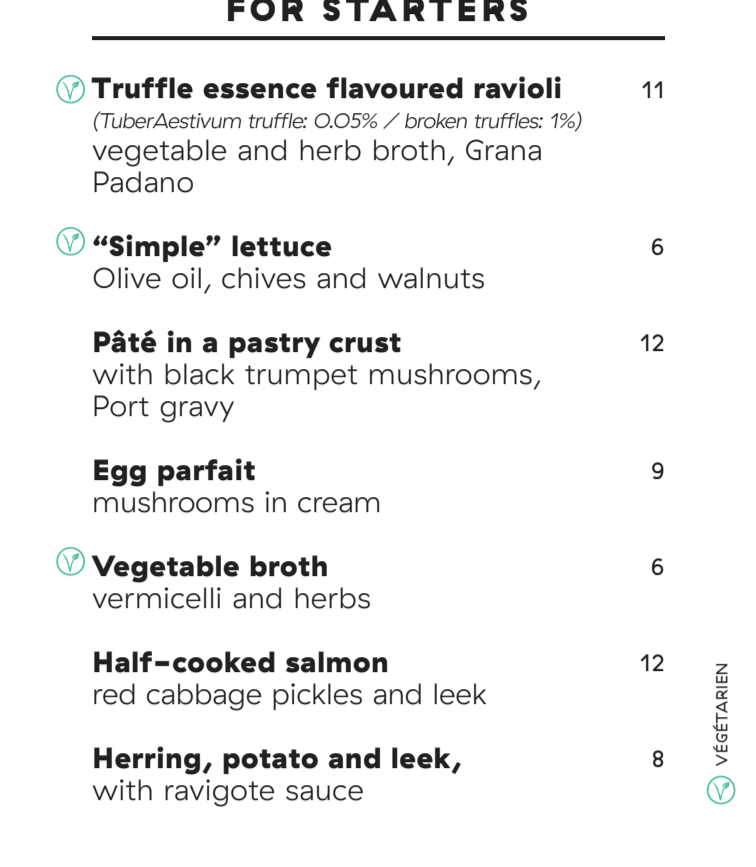


Something for everyone!

FOR AN APERITIF OR STARTERS!

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



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

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN



ON THE SLATE

STARTERS / MAINS
OR
MAINS / DESSERT
- 20.50 -
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 fricassée 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

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

VEGETARIEN

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€

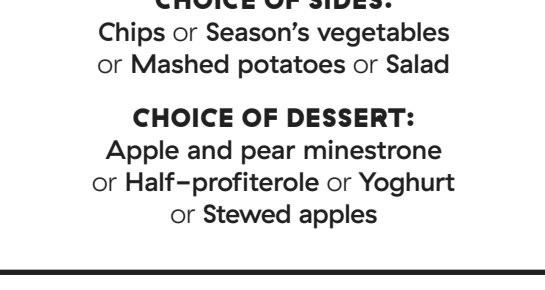
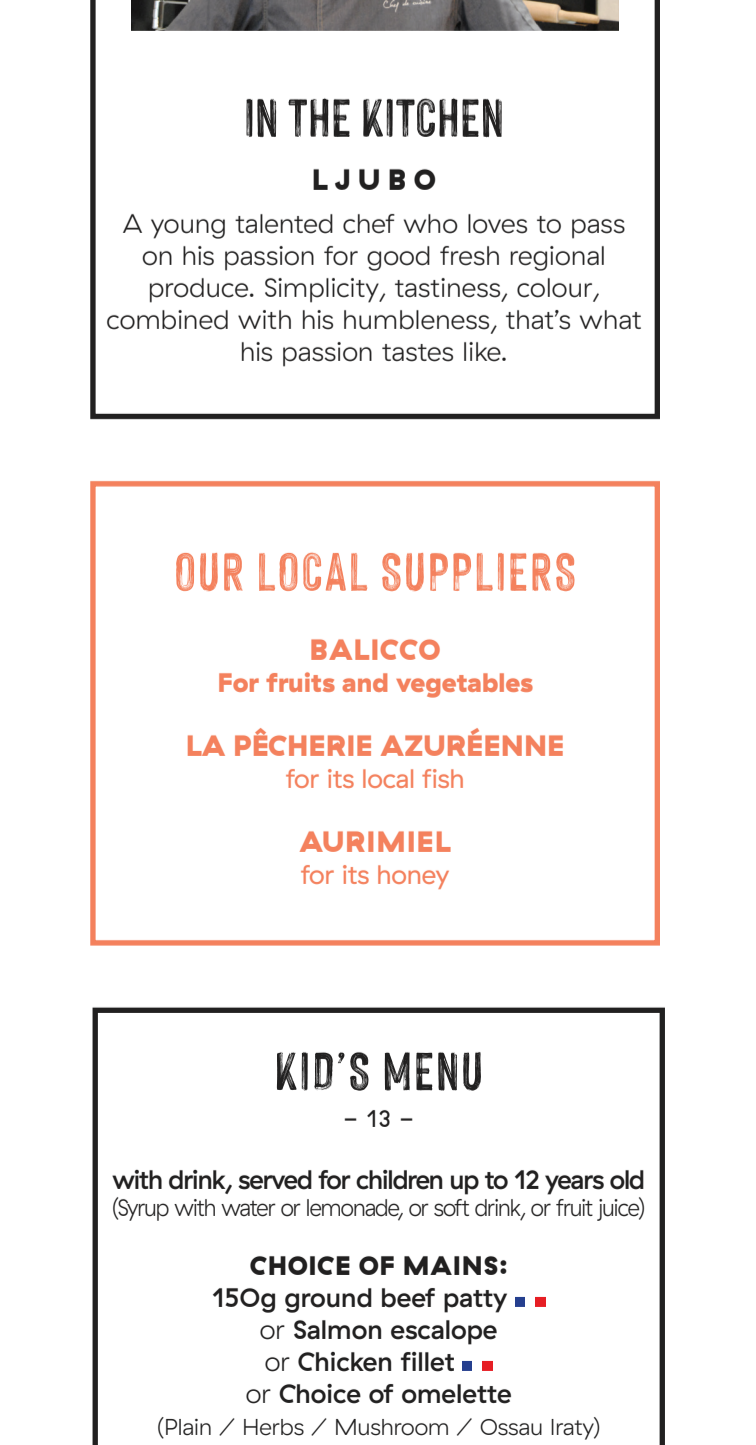
Fred's profiteroles 11

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

LJUBO

A young talented chef who loves to pass on his passion for good fresh regional produce. Simplicity, tastiness, colour, combined with his humbleness, that's what his passion tastes like.

OUR LOCAL SUPPLIERS

BALICCO
For fruits and vegetables

LA PÊCHERIE AZURÉENNE
for its local fish

AURIMIEL
for its honey

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. **VE** Vegetarian dish. **AS** Organic produce. **■ ■** Origin France. The indicated meat weights are gross and before cooking and can vary by +/-10%