

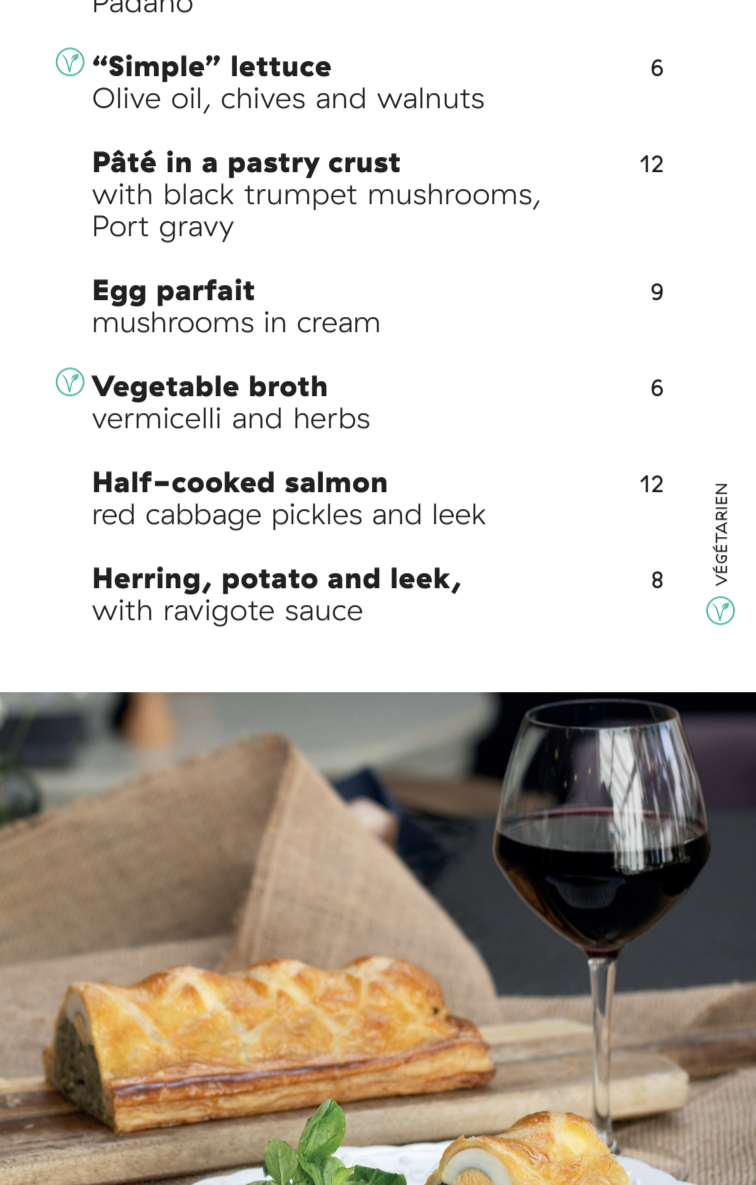
L'ARTDOISE

BRASSERIE MAISON

Something for everyone!

FOR AN APERTIF OR STARTERS!

Our boards to choose from :	17
Cured meat – Cheese board – Mixed	
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 (TuberAestivum truffle: 0.05% / broken truffles: 1%) vegetable and herb broth, Grana Padano	11
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“Simple” lettuce Olive oil, chives and walnuts	6
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Pâté in a pastry crust with black trumpet mushrooms, Port gravy	12
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Egg parfait mushrooms in cream	9
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Vegetable broth vermicelli and herbs	6
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Half-cooked salmon red cabbage pickles and leek	12
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Herring, potato and leek, with ravigote sauce	8
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VEGETARIEN



ON THE SLATE

STARTERS / MAINS

OR

MAINS / DESSERT

– 20 –

Lunchtime only.

THE CLASSICS

180 g Knife cut Charolais beef tartar raw traditional mustard – chips	19
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Generous 300 g ground beef patty topped with a fried egg – roast potatoes	23
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House Brasserie Burger – chips 150 g beef patty , signature sauce; Ossau Iraty cheese; fried onions; shallot preserve; rocket; grilled bacon	20
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House Brasserie salad Batavia, crispy Cajun spice chicken, Ossau Iraty cheese, red cabbage pickles, traditional mustard salad dressing	18
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INDULGENT

Preserved shoulder of veal braising gravy – green lentils	25
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Farmhouse chicken fricassée morel-flavoured gravy – crushed potatoes	22
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PLANCHA

300 g beef rib steak shallot preserves – roast potatoes	35
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Fillet of bass lime zest – spinach rice	23
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Salmon escalope creamy leeks – steamed potatoes	22
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Duck breast fillet honey-arabica gravy sweet potato mash	24
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NEITHER MEAT NOR FISH

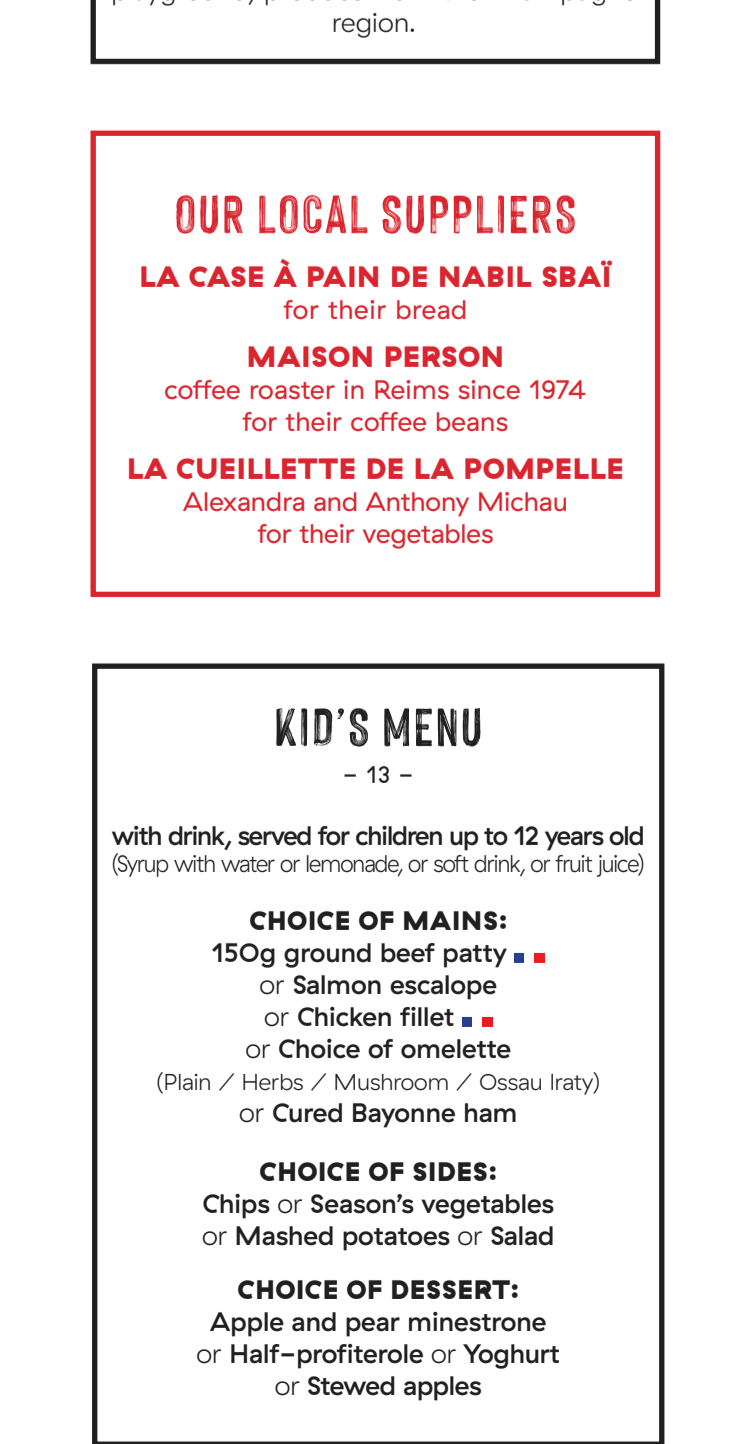
Selection of omelettes (Plain / Herbs / Mushroom / Ossau Iraty) – chips or lettuce	14
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Seasonal vegetable tajine orange zest, raisins	13
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Truffle essence flavoured ravioli (TuberAestivum truffle: 0.05% / broken truffles: 1%) vegetable broth, Grana Padano	16
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Gnocchi, mushrooms in cream Grana Padano	15
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VEGETARIEN



A SWEET FINISH

Signature dessert	12
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Baba au rhum unctuous vanilla cream	10
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Pear and almond thin tart Vanilla ice cream supplement : + 1.50€	9
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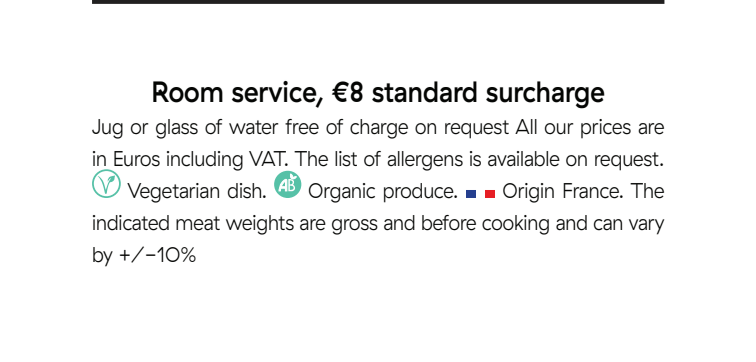
Fred's profiteroles	11
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Chocolate pot salted butter caramel	7
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Apple and pear minestrone raisins, vanilla-ginger syrup Blackcurrant sorbet supplement : + 1.50€	7
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Floating island, pistachio cream, caramel and hazelnuts	8
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Indulgent coffee	10
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IN THE KITCHEN

GRÉGORY

Born in the Aisne region of France, Gregory is a chef who has always been in line with the Brasserie spirit. His favourite playground, produce from the Champagne region.

OUR LOCAL SUPPLIERS

LA CASE À PAIN DE NABIL SBAÏ for their bread

MAISON PERSON coffee roaster in Reims since 1974 for their coffee beans

LA CUEILLETTE DE LA POMPELLE Alexandra and Anthony Michau for their vegetables

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-profiteroles 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%