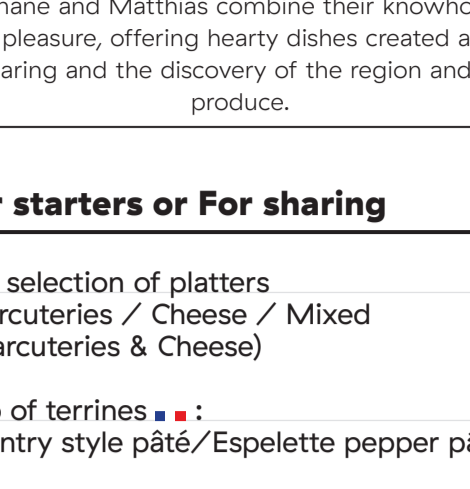




# Les Essentiels



## IN THE KITCHEN

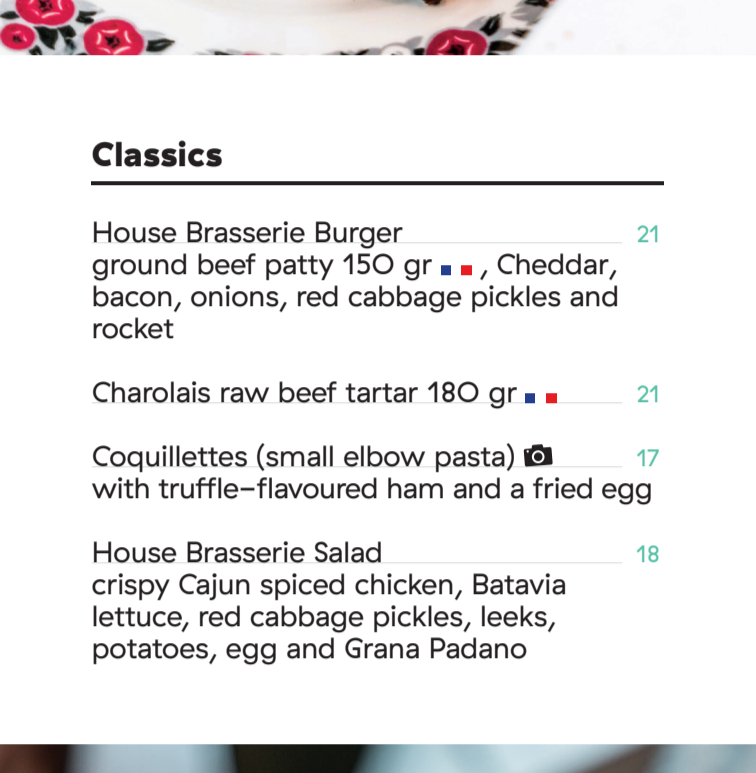
### STÉPHANE AND MATTHIAS

Stéphane and Matthias combine their knowhow for your pleasure, offering hearty dishes created around sharing and the discovery of the region and its produce.

#### For starters or For sharing

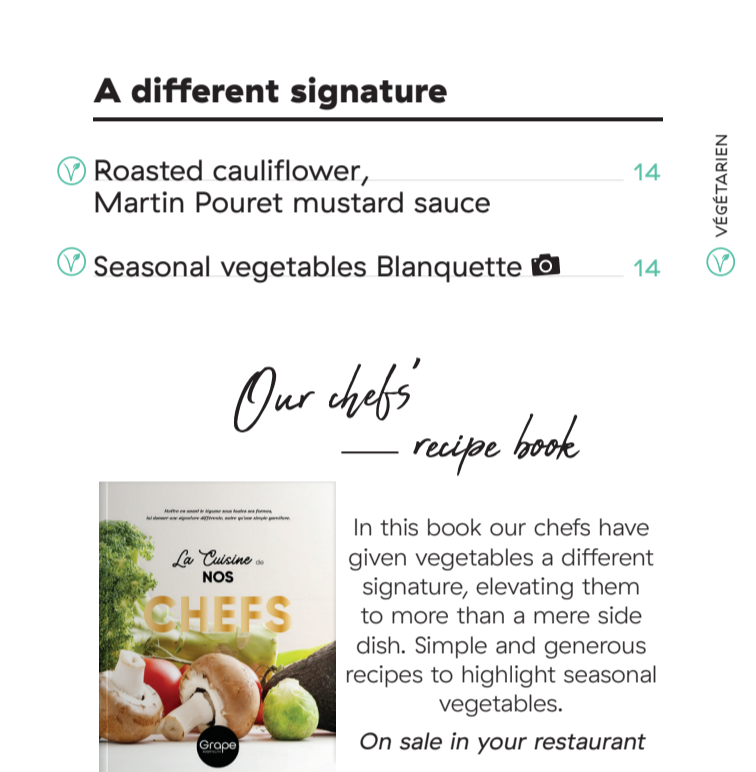
- Our selection of platters Charcuteries / Cheese / Mixed (Charcuteries & Cheese) 18
- Duo of terrines ■ ■ ■ : 8
- Country style pâté/Espelette pepper pâté
- Smooth tomato cream – Superproducteur ■ ■ ■ 8
- Iberian ham croquettes 5
- Smoked salmon, lentil salad, Martin Pouret mustard dressing 12
- Chicken eggs, whole-grain mustard mayonnaise and mixed herbs 6
- Cream of mushroom soup, creamy parsley sauce 7
- Red onion Tarte Tatin, smoked duck breast, Comté cheese and rocket 10

VEGETARIEN



#### Classics

- House Brasserie Burger ground beef patty 150 gr ■ ■ ■, Cheddar, bacon, onions, red cabbage pickles and rocket 21
- Charolais raw beef tartar 180 gr ■ ■ ■ 21
- Coquillettes (small elbow pasta) with truffle-flavoured ham and a fried egg 17
- House Brasserie Salad crispy Cajun spiced chicken, Batavia lettuce, red cabbage pickles, leeks, potatoes, egg and Grana Padano 18

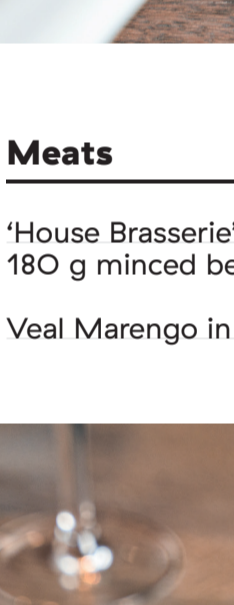


#### A different signature

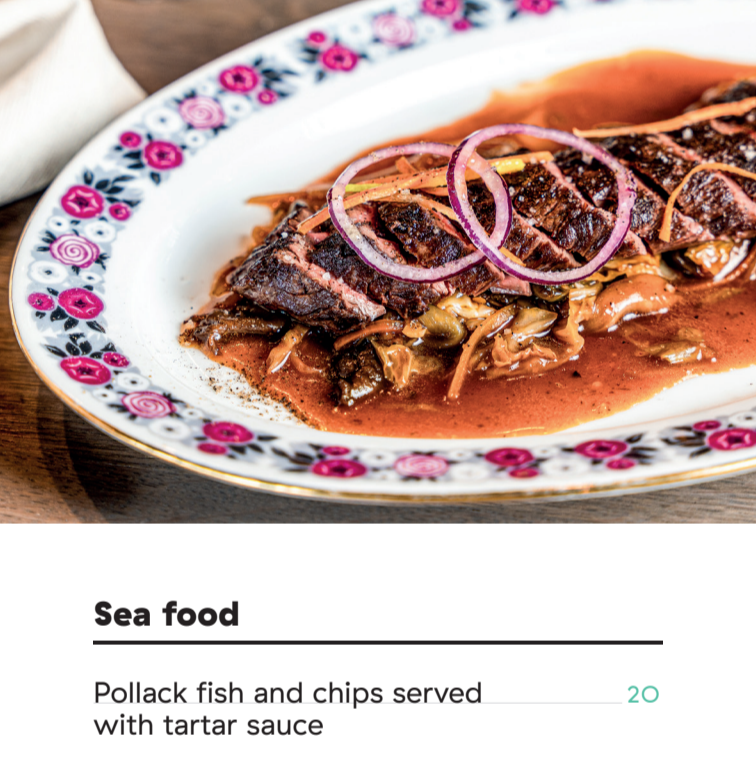
- Roasted cauliflower, Martin Pouret mustard sauce 14
- Seasonal vegetables Blanquette 14

VEGETARIEN

### 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 and generous recipes to highlight seasonal vegetables. On sale in your restaurant



#### Meats

- 'House Brasserie' griddled 180 g minced beef onglet steak 23
- Veal Marengo in casserole 22



#### Sea food

- Pollack fish and chips served with tartar sauce 20
- Brandade-style pollack Parmentier with mixed herbs 19

#### For gourmet eaters

- Generous 300 g ground beef patty topped with a fried egg 23
- Thyme-seasoned half roast chicken Espelette pepper mayonnaise 22

### A choice of side dishes — served with your main course

- Potato chips
- Smashed potatoes
- Lentils
- Coquillettes (small elbow pasta)
- Seasonal vegetables
- Green salad
- Surcharge for extra sides: €4



#### A sweet touch to end the meal

- Thin tart with apples, almonds and rum 8
- Fred's profiteroles 11
- Chocolate mousse with caramelised hazelnuts 7
- Mango soup, pineapple brunoise and blackcurrant sorbet 7
- Coffee or tea with a selection of sweet petits fours 12



### Our local suppliers

Munster cheese MAISON DODIN in Lapoutroie

**On the slate**  
**STARTERS/MAINS**  
 OR  
**MAINS/DESSERT**  
 - 18.90 -  
 Only served at lunchtime.

**KID'S MENU**  
 - 13 -  
 includes beverage, for children up to 12 years old (Syrup with water or lemonade, or soft drink, or fruit juice)

**MAINS:**  
 150 g ground beef patty or Fish and Chips with tartar sauce or Chicken breast or Marengo veal  
*Choice of side dish:*  
 Potato chips or Coquillettes (small elbow pasta) or Seasonal vegetables or Smashed potatoes

**CHOICE OF DESSERT:**  
 Chocolate mousse or Fred's profiteroles (children's portion) or Ice cream (2 scoops) or Dessert of the day

For room service, flat rate extra charge of €8. Glass or jug of water free of charge on request. All our prices are in euros and include VAT. Allergen list available on request. Vegetarian dish. ■ ■ ■ Origin France. Indicated meat weights are gross before cooking and may vary by +/-10%.