



Something for everyone !

FOR AN APERITIF OR STARTERS!

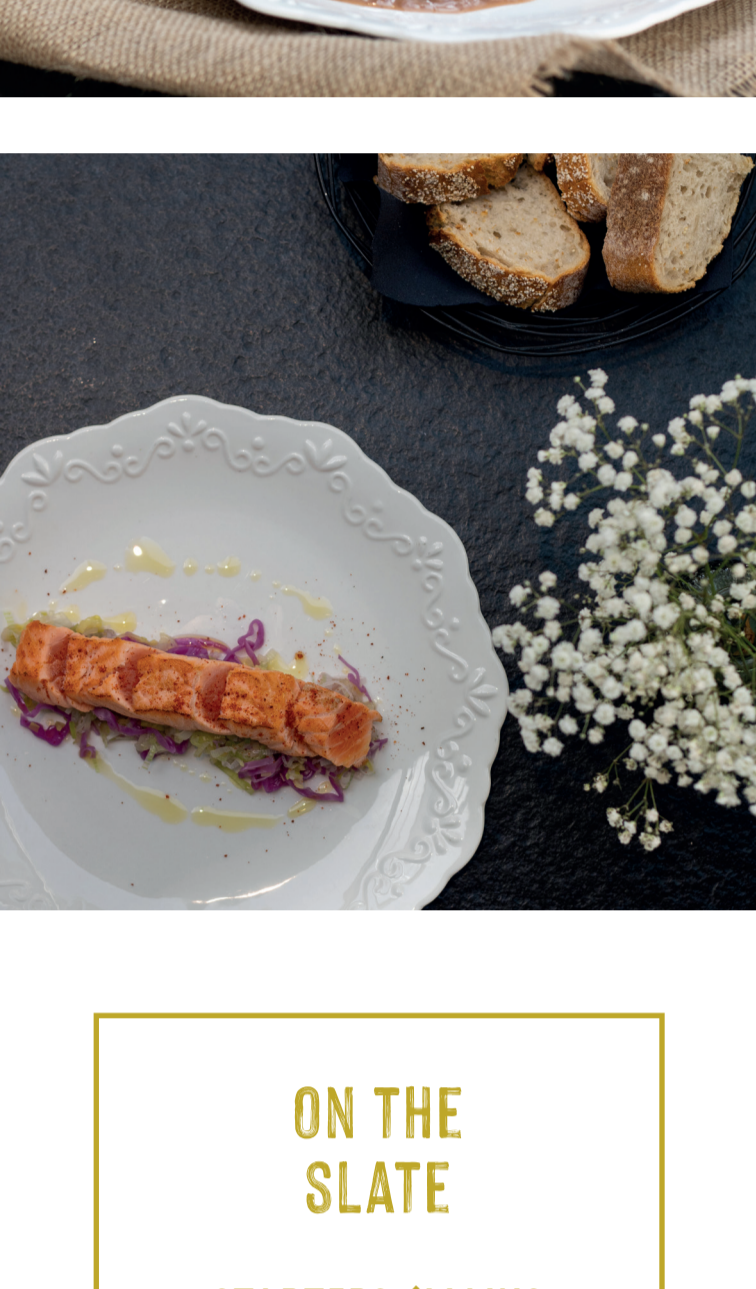
- Our boards to choose from :** 17
Cured meat – Cheese board – Mixed
- Smooth vegetable cream** 8
(bell pepper or Provence egg plant)
Super Producer
- Terrine duo** 8
Espelette chilli pâté & country style terrine
- Crispy Cajun spice chicken** 9
Espelette chilli mayonnaise



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** 19
tatar raw ■ ■
traditional mustard – chips
- Generous 300 g ground beef** 23
patty ■ ■ topped with a
fried egg – roast potatoes
- House Brasserie Burger** – chips 20
150 g beef patty ■ ■,
signature sauce; 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



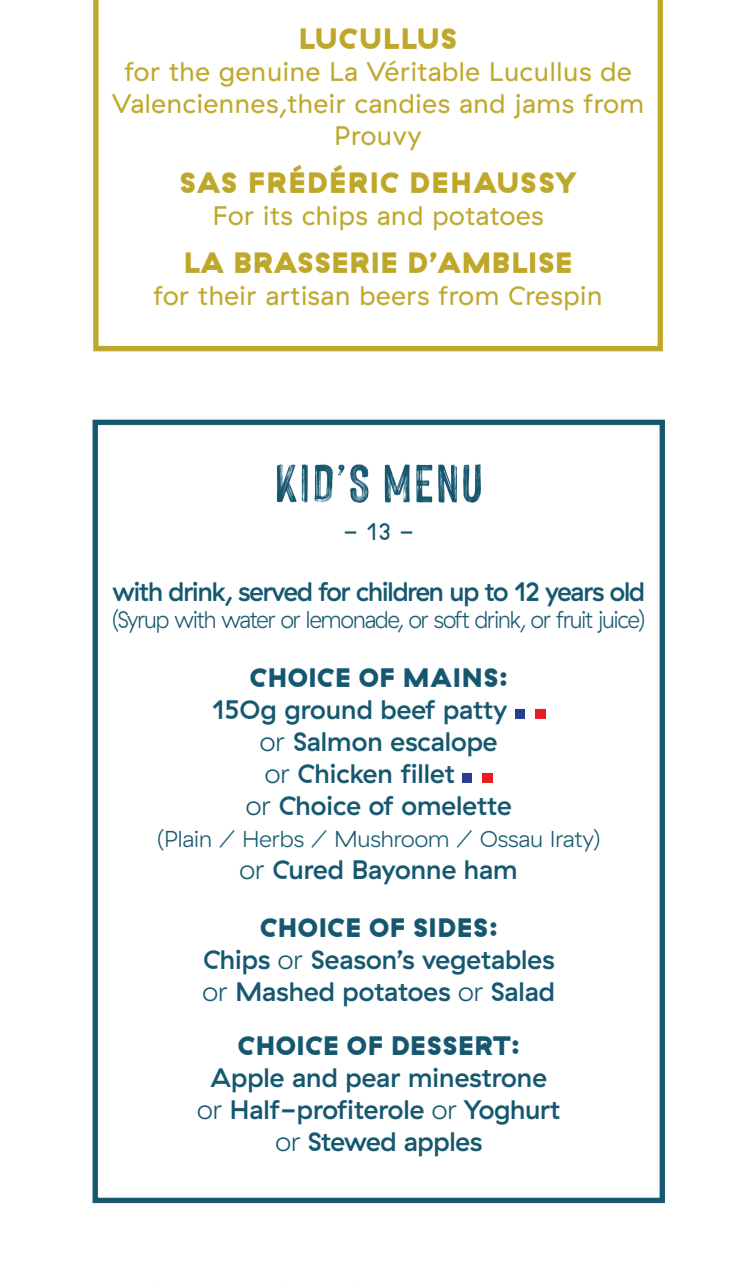
PLANCHA

- 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



A SWEET FINISH

- Signature dessert** 12
Philippe Urraca Meilleur Ouvrier de France
- 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
OLIVIER

From Valenciennes, Olivier is a true northerner and proud of his origins. His recipes will make you discover our emblematic regional produce.

OUR LOCAL SUPPLIERS

LUCULLUS
for the genuine La Véritable Lucullus de Valenciennes, their candies and jams from Prouvy

SAS FRÉDÉRIC DEHAUSSY
For its chips and potatoes

LA BRASSERIE D’AMBLISE
for their artisan beers from Crespin

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.

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