



# La Cabane

BRASSERIE MAISON

*Authentic & generous*



## IN THE KITCHEN

### LASSANA

From Senegal, a world cuisine enthusiast. Lassana loves mixing flavours to tease your taste buds.

## STARTERS OR TO SHARE

Our selection of platters: 18  
Cured meats and sausage / Cheese / Mixed

✓ Humus with toast 5

Salmon gravlax, crunchy fennel, pomegranate, virgin olive oil with fine herbs 11

Terrine Duo: Country style/Espelette pepper 8

✓ Smooth tomato cream 8

Crispy Cajun spice chicken, Espelette chilli mayonnaise 8

Mimosa eggs 6

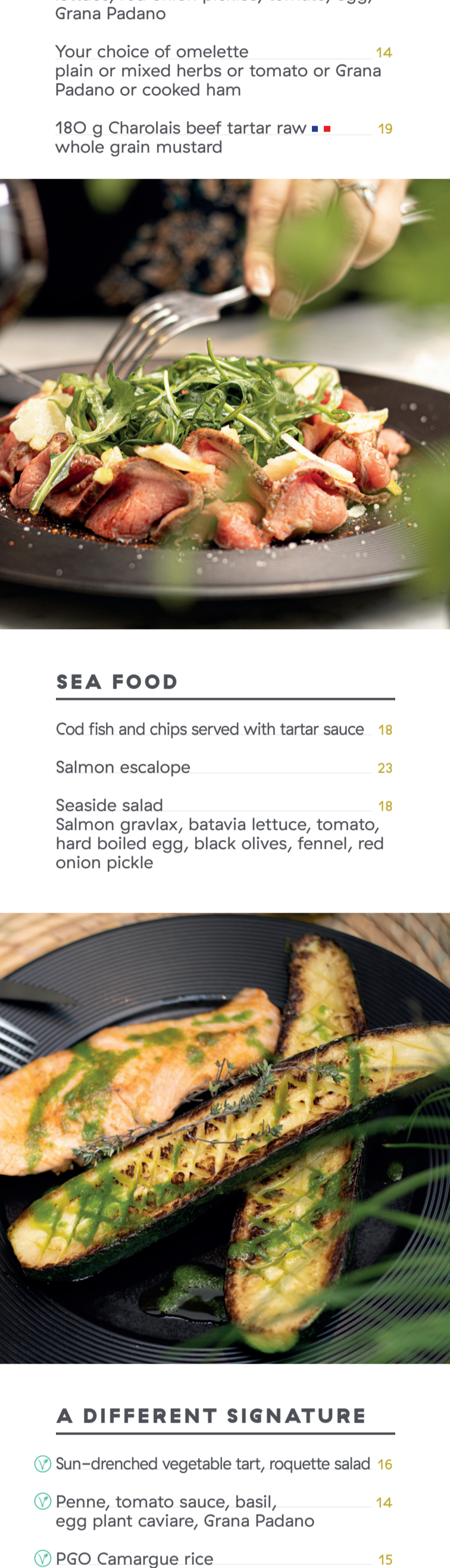
✓ Burrata, heritage style tomatoes, piquillo pepper coulis 12

✓ Courgette gazpacho with herbs, fresh cream and crunchy vegetables 8

Veal carpaccio, tonnato sauce, lemon preserve, roquette salad, Grana Padano 11

Little gem, grilled pancetta, balsamic cream, walnuts 7

VEGETARIEN



## THE CLASSICS

Veal carpaccio, tonnato sauce, lemon preserve, roquette salad, Grana Padano 22

House Brasserie Burger 150 g ground beef patty, pancetta, tomato, red onion pickles, roquette salad, Grana Padano 20

200 g hanger steak, served with red onion caramelised in soy sauce 23

Countryside salad: crispy Cajun spiced chicken, Batavia lettuce, red onion pickles, tomato, egg, Grana Padano 18

Your choice of omelette: plain or mixed herbs or tomato or Grana Padano or cooked ham 14

180 g Charolais beef tartar raw whole grain mustard 19

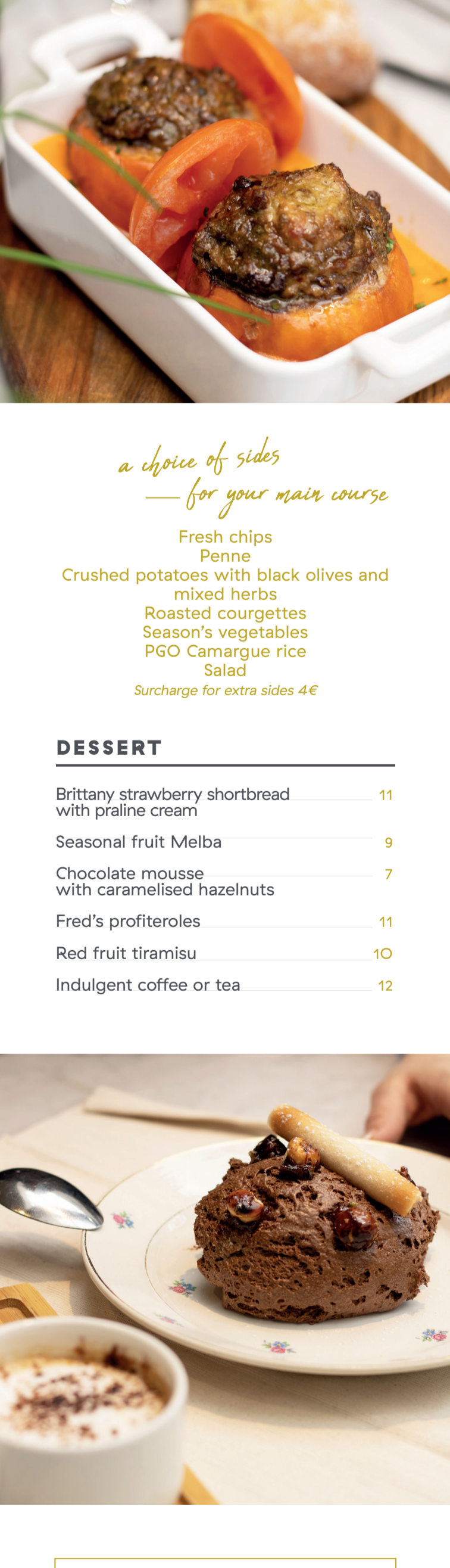


## SEA FOOD

Cod fish and chips served with tartar sauce 18

Salmon escalope 23

Seaside salad: Salmon gravlax, batavia lettuce, tomato, hard boiled egg, black olives, fennel, red onion pickle 18



## A DIFFERENT SIGNATURE

✓ Sun-drenched vegetable tart, roquette salad 16

✓ Penne, tomato sauce, basil, egg plant caviare, Grana Padano 14

✓ PGO Camargue rice with plancha grilled vegetables 15

✓ Roasted courgettes, crushed potatoes with black olives, cherry tomatoes, Grana Padano, mixed herbs 15

VEGETARIEN

## Our chefs' recipe book



In this book our chefs have given vegetables a different signature beyond just a basic side dish. Simple and generous recipes to highlight seasonal vegetables.

On sale in your restaurant

## FOR THE GOURMETS

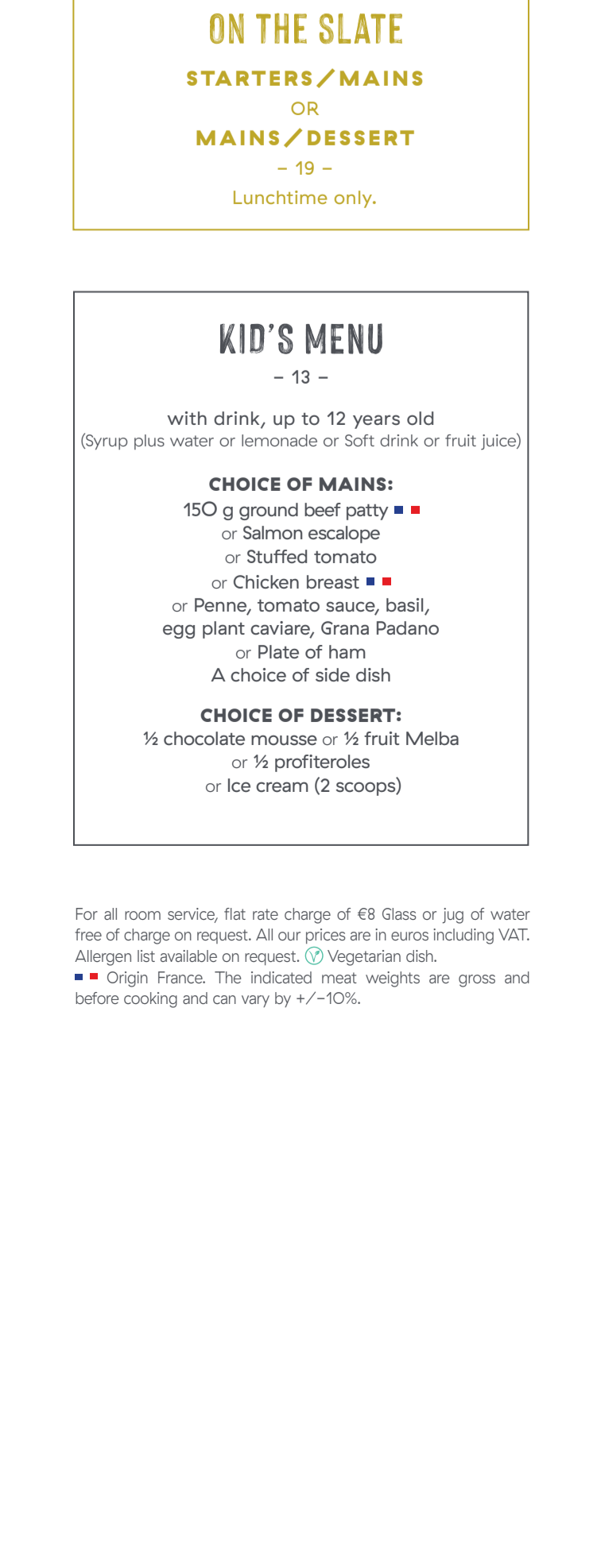
400 g hanger steak, red onions caramelised in soy sauce 44

250 g pork loin with Cajun spice gravy 18

Generous 300 g ground beef patty topped with a fried egg 23

Marie Louise's stuffed tomatoes, with tomato coulis 19

Thyme seasoned half roast chicken, Espelette pepper mayonnaise 21



## a choice of sides for your main course

Fresh chips  
Penne

Crushed potatoes with black olives and mixed herbs

Roasted courgettes

Seasonal vegetables

PGO Camargue rice

Salad

Surcharge for extra sides 4€

## DESSERT

Brittany strawberry shortbread with praline cream 11

Seasonal fruit Melba 9

Chocolate mousse with caramelised hazelnuts 7

Fred's profiteroles 11

Red fruit tiramisu 10

Indulgent coffee or tea 12

## ON THE SLATE

STARTERS/MAINS OR MAINS/DESSERT - 19 -

Lunchtime only.

## KID'S MENU

- 13 -

with drink, up to 12 years old (Syrup plus water or lemonade or Soft drink or fruit juice)

### CHOICE OF MAINS:

150 g ground beef patty or Salmon escalope or Stuffed tomato

or Chicken breast or Plate of ham

A choice of side dish

### CHOICE OF DESSERT:

½ chocolate mousse or ½ fruit Melba or ½ profiteroles or Ice cream (2 scoops)

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