

LA CHICANE

LES ESSENTIELS



In the kitchen...

The only thing Floriane thinks about when she puts on her chef's jacket is to delight her customers. Discovery, sharing and exchange are the base of her cuisine, which is marked by her region's traditions and culture.

Regional products

Cosme : Cold cuts
La Pis qui chante cheese dairy: Refrain

SEASONAL STARTERS

Our selection of platters	
Cold cuts	20€
Cheese	21€
Mixed	22€

Salmon gravlax, vegetable salad with herbs 12€

Chicken eggs, whole-grain mustard mayonnaise and mixed herbs 6€

Burrata, tomatoes and walnut pesto 12€



DELICIOUS MAIN COURSES

Burrata, tomatoes, Serrano ham and walnut pesto 21€

Burrata, tomatoes, salmon gravlax and walnut pesto 22€

House Brasserie salad crispy chicken **FR** with Cajun seasoning, butterhead lettuce, tomatoes, fennel, boiled egg and Grana Padano 20€

Griddled salmon, delicious virgin oil 22€

Thyme-seasoned half roast chicken **FR** Espelette pepper mayonnaise 22€

House Brasserie' griddled **180 g minced beef onglet** steak 23€

House Brasserie Burger **150 g ground beef patty** **FR**, Cheddar, bacon, onions, tomato and rocket 21€

180 g Charolais raw **FR** beef tartar 21€

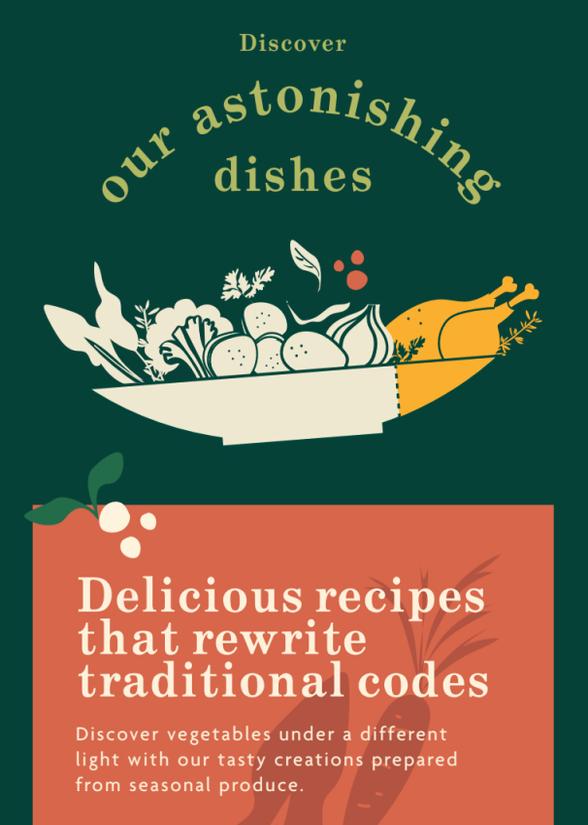


A choice of sides with your main course*

Potato chips, **Smashed potatoes with olives**, **Green salad**, **Penne with cream**, **Seasonal vegetables**

Extra side dish: +€4

*Excluding 'astounding dishes'



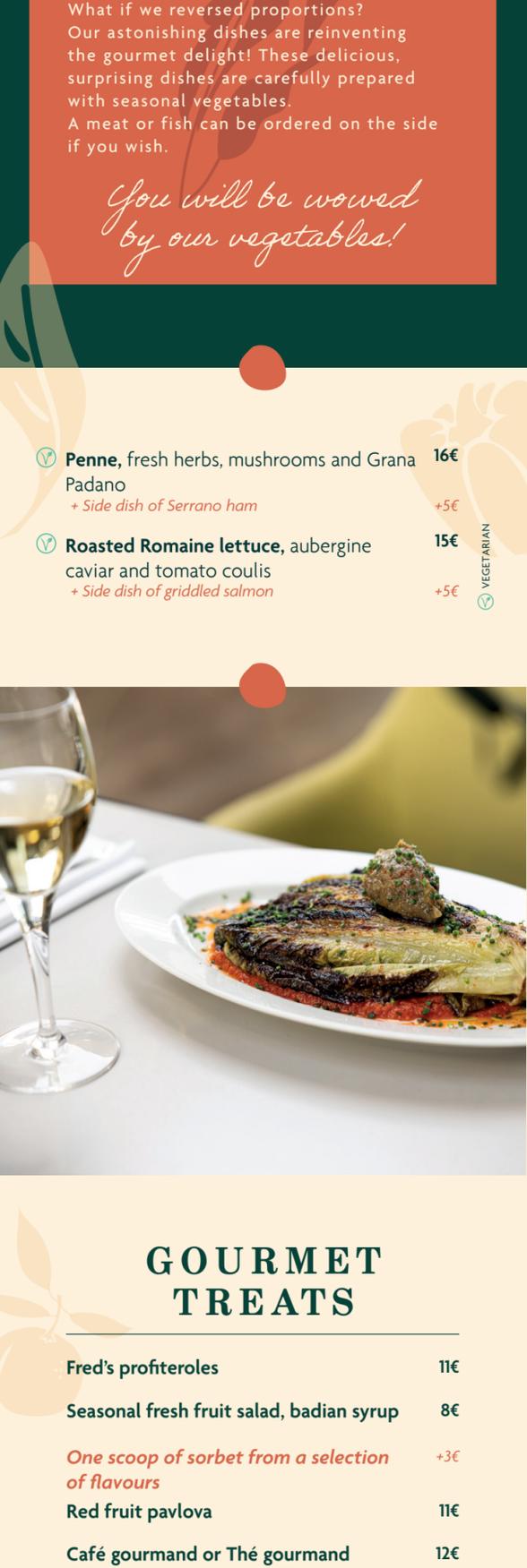
Discover our astonishing dishes

Delicious recipes that rewrite traditional codes

Discover vegetables under a different light with our tasty creations prepared from seasonal produce.

What if we reversed proportions? Our astonishing dishes are reinventing the gourmet delight! These delicious, surprising dishes are carefully prepared with seasonal vegetables. A meat or fish can be ordered on the side if you wish.

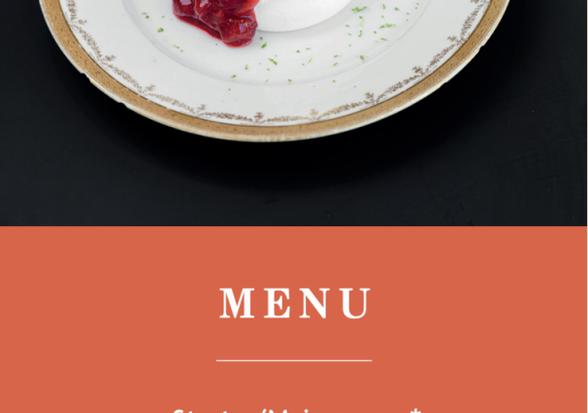
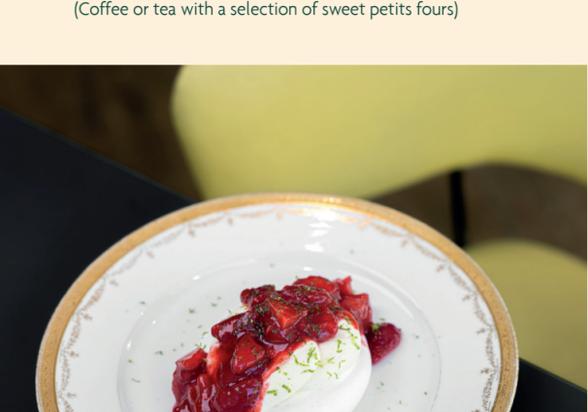
You will be wowed by our vegetables!



✓ **Penne**, fresh herbs, mushrooms and Grana Padano 16€
+ Side dish of Serrano ham +5€

✓ **Roasted Romaine lettuce**, aubergine caviar and tomato coulis 15€
+ Side dish of griddled salmon +5€

VEGETARIAN ✓



GOURMET TREATS

Fred's profiteroles 11€

Seasonal fresh fruit salad, badian syrup 8€

One scoop of sorbet from a selection of flavours +3€

Red fruit pavlova 11€

Café gourmand or Thé gourmand 12€
(Coffee or tea with a selection of sweet petits fours)



MENU

Starter/Main course*
OR Main course*/dessert
20€

*Main course of the day.
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)

CHOICE OF MAINS:
150 g ground beef patty **FR**
or **Salmon escalope** or **Chicken breast**
or **Penne with tomato**

Choice of side dish
Potato chips or Penne with cream
or Seasonal vegetables
or Smashed potatoes with olives

CHOICE OF DESSERT
Fred's half-profiteroles
or **Ice cream / sorbet** (2 scoops)
or **Seasonal fruit salad**,
badian syrup



Discover 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, generous recipes to highlight seasonal vegetables.

On sale in your restaurant

For room service, flat rate extra charge of €8. Free jug or glass of water on request. All our prices are in euros and include VAT.

Allergen list available on request. ✓ Vegetarian dish.
FR French origin. Indicated meat weights are gross before cooking and may vary by +/-10%.