

Something for everyone!

FOR AN APERITIF OR STARTERS!

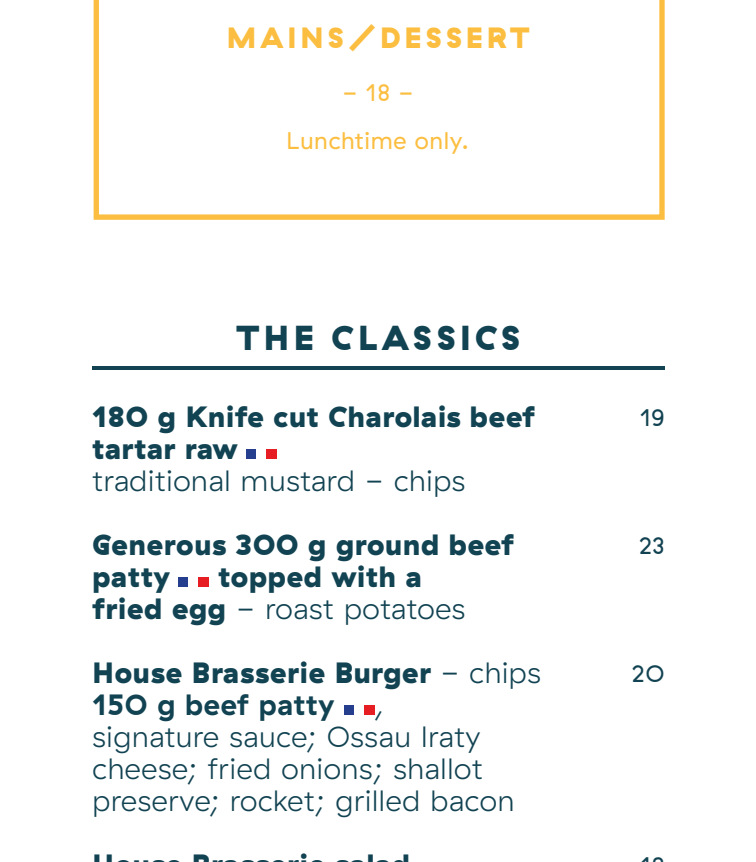
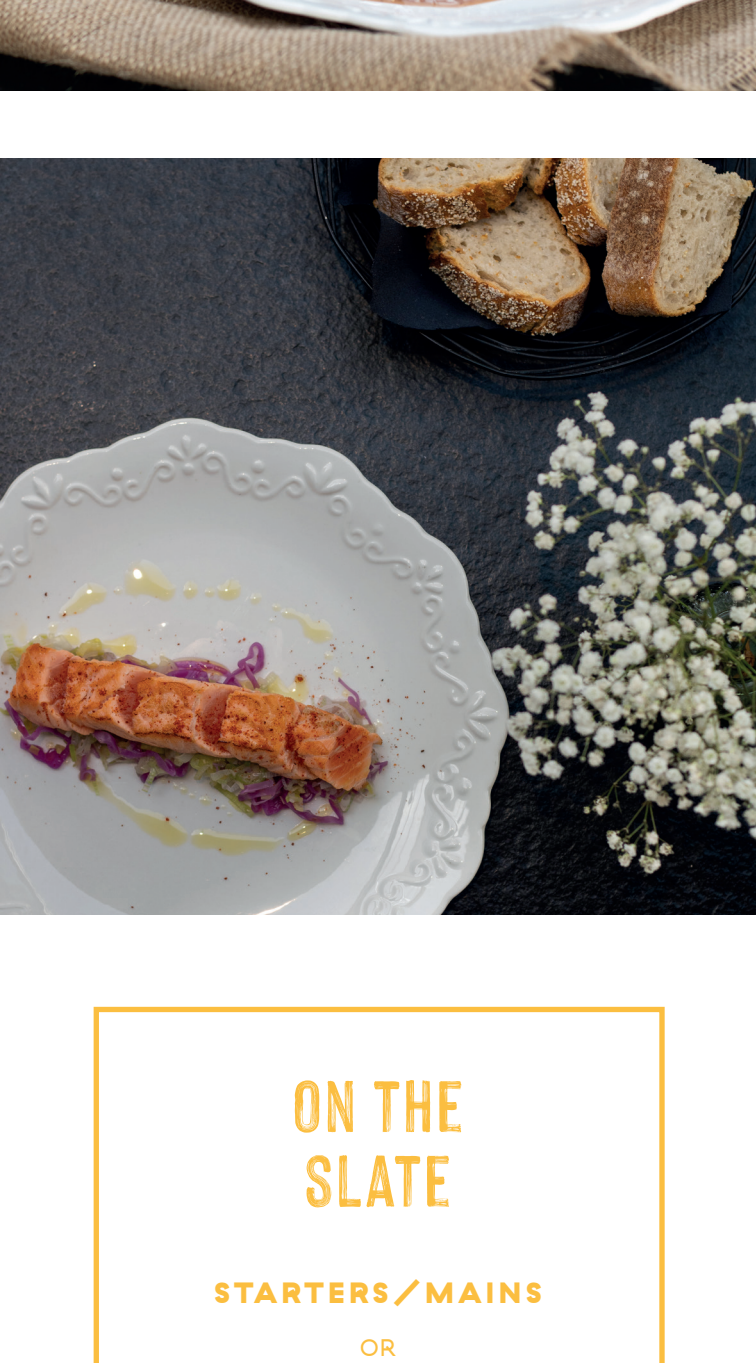
Our boards to choose from :	17
Cured meat – Cheese board – Mixed	
Smooth vegetable cream (bell pepper or Provence egg plant) Super Producer	8
Terrine duo Espelette chilli pâté & country style terrine	8
Crispy Cajun spice chicken Espelette chilli mayonnaise	9



FOR STARTERS

Truffle essence flavoured ravioli (TuberAestivum truffle: 0.05% / broken truffles: 1%) vegetable and herb broth, Grana Padano	11
“Simple” lettuce Olive oil, chives and walnuts	6
Pâté in a pastry crust with black trumpet mushrooms, Port gravy	12
Egg parfait mushrooms in cream	9
Vegetable broth vermicelli and herbs	6
Half-cooked salmon red cabbage pickles and leek	12
Herring, potato and leek, with ravigote sauce	8

VEGETARIEN



ON THE SLATE

STARTERS / MAINS

OR

MAINS / DESSERT

– 18 –

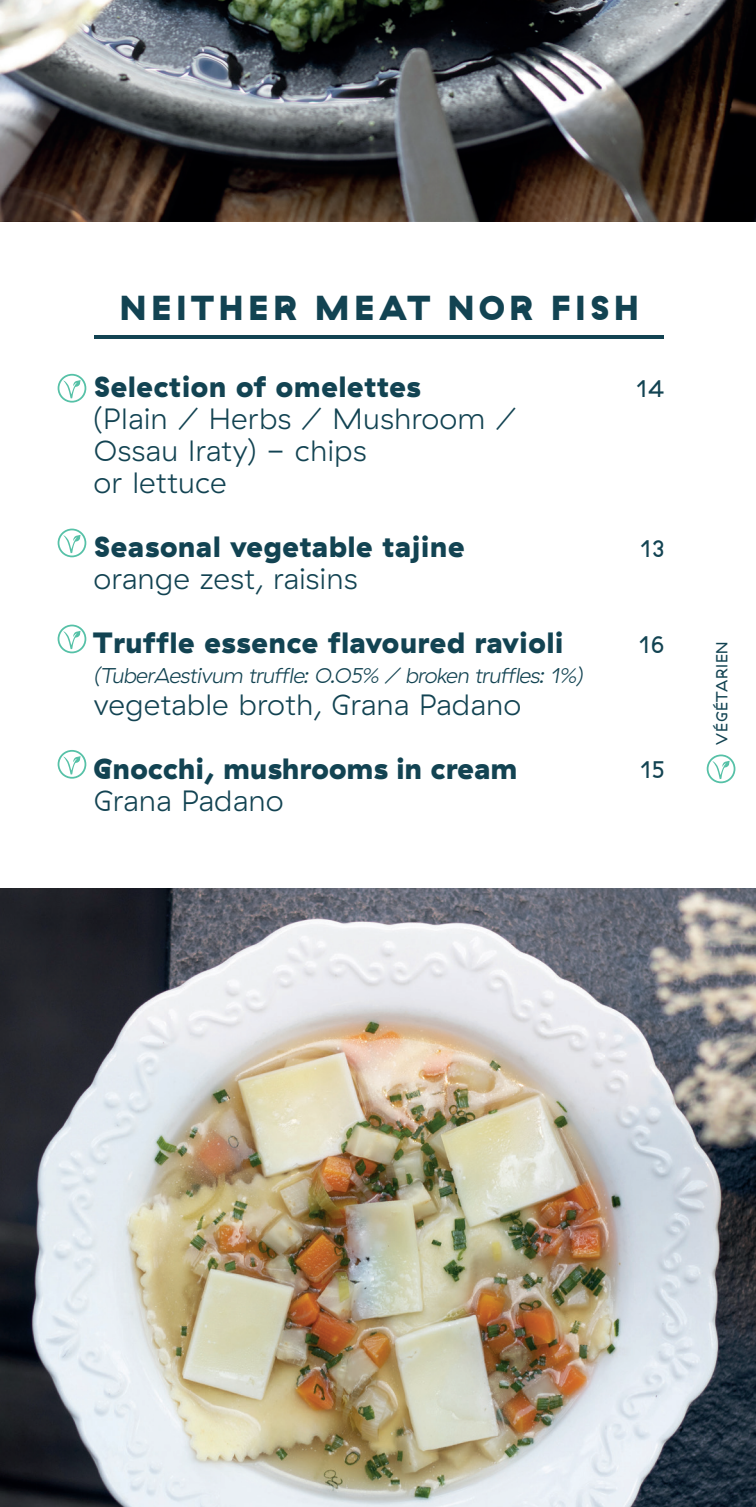
Lunchtime only.

THE CLASSICS

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

INDULGENT

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



PLANCHA

300 g beef rib steak shallot preserves – roast potatoes	35
Fillet of bass lime zest – spinach rice	23
Salmon escalope creamy leeks – steamed potatoes	22
Duck breast fillet honey-arabica – sweet potato mash	24



NEITHER MEAT NOR FISH

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

VEGETARIEN



A SWEET FINISH

Signature dessert	12
<i>Philippe Urraca</i> Meilleur Ouvrier de France	
Baba au rhum unctuous vanilla cream	10
Pear and almond thin tart Vanilla ice cream supplement : + 1.50€	9
Fred's profiteroles	11
Chocolate pot salted butter caramel	7
Apple and pear minestrone raisins, vanilla-ginger syrup Blackcurrant sorbet supplement : + 1.50€	7
Floating island, pistachio cream, caramel and hazelnuts	8
Indulgent coffee	10



IN THE KITCHEN

FLORIANE

Every morning, Floriane dons her chef's jacket for just one reason, to pleasure her clients. Discovery, sharing and exchanges are the basis of her cuisine steeped in her region's traditions and culture.

OUR LOCAL SUPPLIERS

Rillettes and charcuterie from the **BOUCHERIE COSME**
The chorus of the **FROMAGERIE LE PIS QUI CHANTE**
The juices from the **DISTILLERIE PELLETIER**
The jams from **LA FÉE CONFITURE**

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