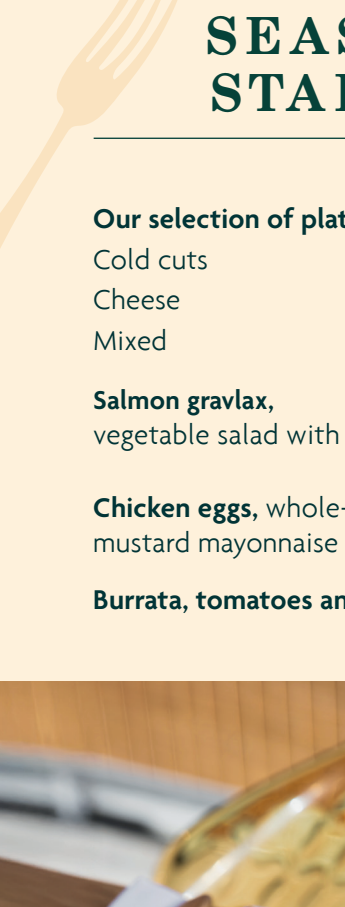


LES ESSENTIELS



In the kitchen...

Christian will be delighted to introduce you to the produce of our beautiful region. He puts all his know-how at your service so that your time with us is enjoyable.

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 with Cajun seasoning, butterhead lettuce, tomatoes, fennel, boiled egg and Grana Padano 20€

Griddled salmon, delicious virgin oil 22€

Thyme-seasoned half roast chicken Espelette pepper mayonnaise 22€

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

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

180 g Charolais raw 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

19€

*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

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-profilerole

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.

French origin. Indicated meat weights are gross before cooking and may vary by +/-10%.