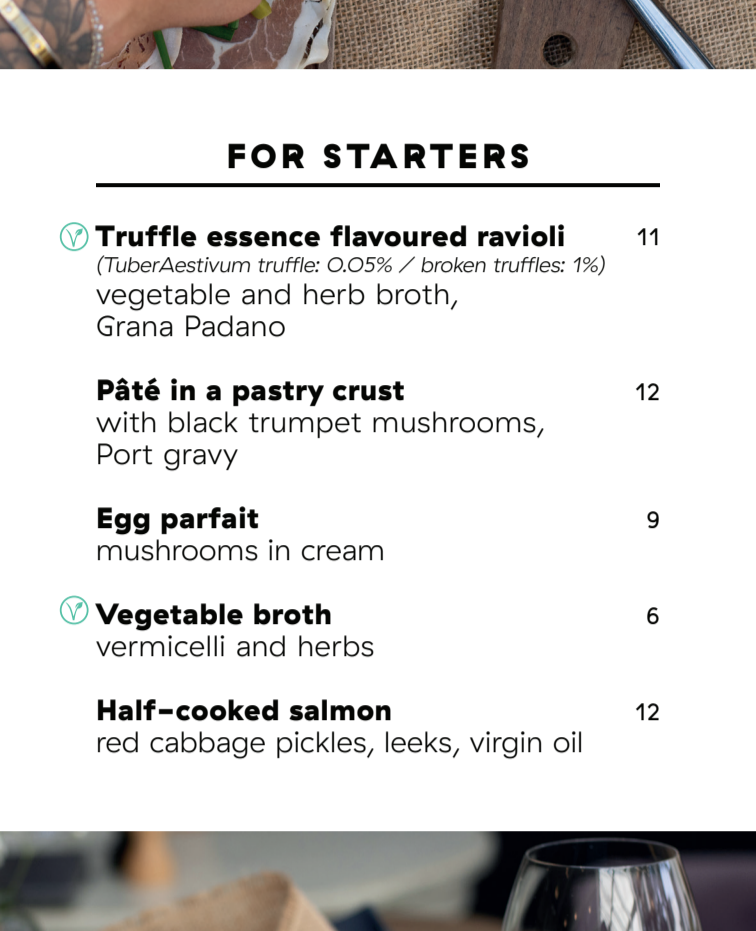




## Les Essentiels

### To share (or not)!

- 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

- 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, leeks, virgin oil



## ON THE SLATE

STARTERS / MAINS

OR

MAINS / DESSERT

– 18 –

Lunchtime only.

### DISHES

- Generous 300 g ground beef patty** 23  
topped with a fried egg  
roast potatoes

- House Brasserie Burger** 20  
chips  
**150 g Ground beef patty**, signature sauce, Ossau Iraty cheese, fried onions, shallot preserve, rocket, grilled bacon

- House Brasserie salad** 18  
Batavia, crispy Cajun spice chicken, Ossau Iraty cheese, red cabbage pickles, traditional mustard dressing

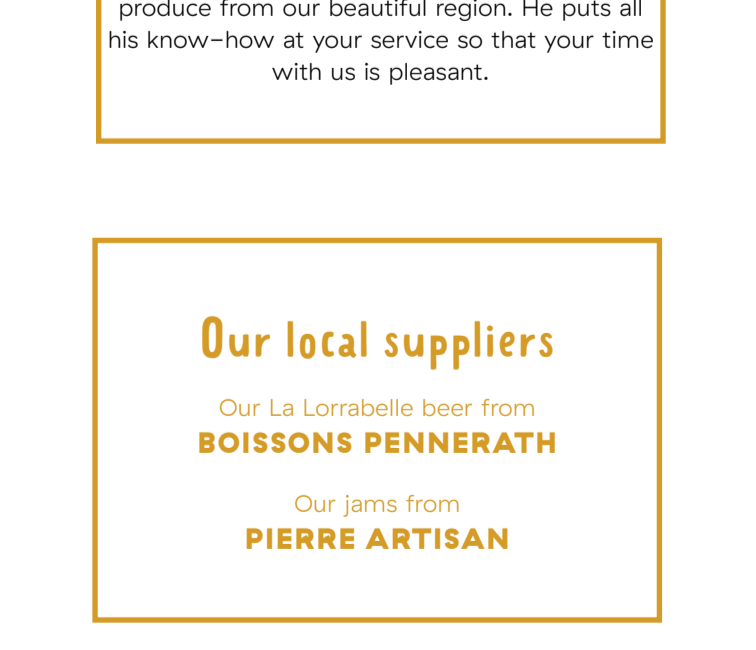
- Farmhouse chicken fricassee** 22  
morel flavoured gravy – mashed potatoes

- Fillet of bass** 23  
lime zest – spinach rice

- Salmon escalope** 22  
creamy leeks – steamed potatoes

- Your choice of omelette** 14  
(Plain / Herbs / Mushroom / Ossau Iraty) chips or salad

- Truffle essence flavoured ravioli** 16  
(TuberAestivum truffle: 0.05% / broken truffles: 1%)  
vegetable and herb broth, Grana Padano



## A SWEET FINISH

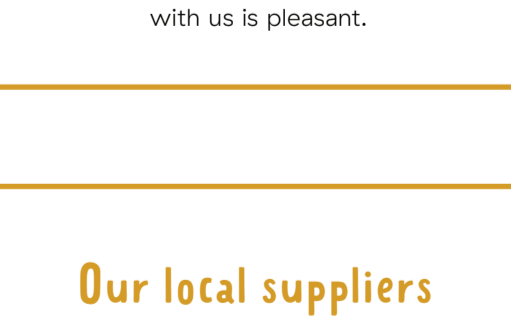
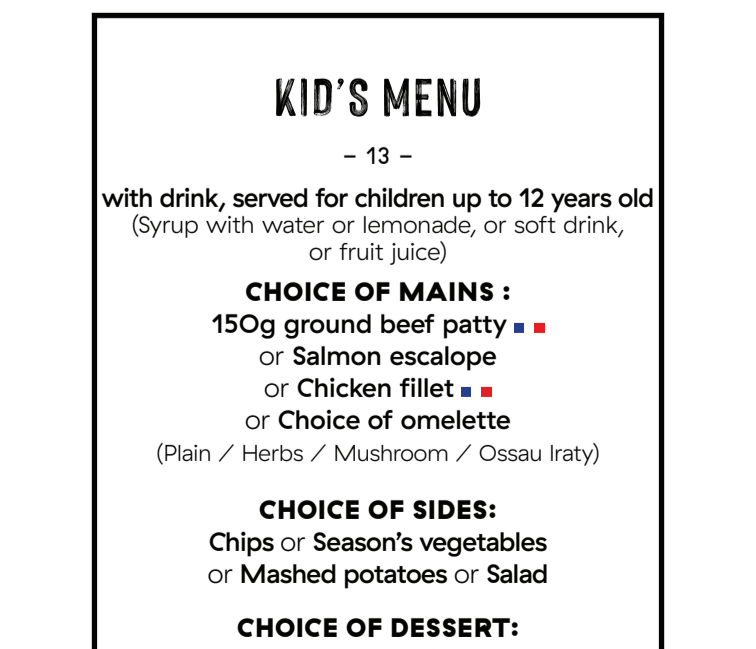
- Signature dessert** 12

- Baba au rhum** 10  
unctuous vanilla cream

- Fred's profiteroles** 11

- Apple and pear minestrone** 7  
raisins, vanilla-ginger syrup Blackcurrant sorbet supplement : + 1.50€

- Pear and almond thin tart** 9  
Vanilla ice cream supplement : + 1.50€



### In the kitchen

#### CHRISTIAN

Christian is delighted to make you discover the produce from our beautiful region. He puts all his know-how at your service so that your time with us is pleasant.

## Our local suppliers

Our La Lorrabelle beer from **BOISSONS PENNERATH**

Our jams from **PIERRE ARTISAN**

### 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)

- 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.

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