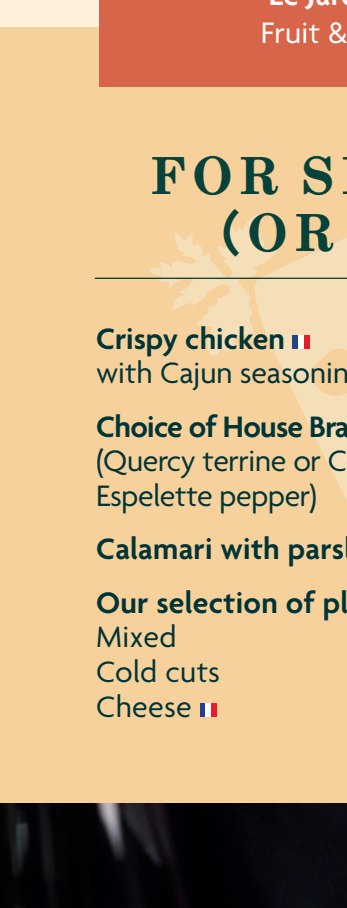


LA PARENTHÈSE

BRASSERIE MAISON



In the kitchen...

With his experience and expertise, Ramadani enjoys introducing you to his authentic, generous cuisine.

Regional products

Le Jardin de Flo :
Fruit & vegetables

FOR SHARING (OR NOT!)

Crispy chicken 🇫🇷 with Cajun seasoning	9€
Choice of House Brasserie terrine 🇫🇷 (Quercy terrine or Country-style terrine with Espelette pepper)	6€
Calamari with parsley	9€
Our selection of platters	
Mixed	22€
Cold cuts	21€
Cheese 🇫🇷	21€



SEASONAL STARTERS

Beef tomatoes , creamy Burrata and basil-flavoured olive oil	11€
Melon with mint	7€
Melon / Bayonne ham	11€
75 g beef carpaccio 🇫🇷 pesto, Grana Padano cheese	13€
Chicken eggs , mixed herb mayonnaise	6€
Salmon gravlax , avocado tartar with lemon	13€



DELICIOUS MAIN COURSES

180 g minced beef onglet steak , preserved onions	25€
House Brasserie Burger 150 g ground beef patty 🇫🇷, Cheddar, bacon, onions, Batavia lettuce	21€
150 g beef carpaccio 🇫🇷, & Grana Padano cheese	25€
Thyme-seasoned half roast chicken 🇫🇷 with its juice	19€
House Brasserie salad crispy chicken 🇫🇷 with Cajun seasoning, Batavia lettuce, tomatoes, boiled egg and Grana Padano	20€
Courgette & tomato carpaccio , guacamole and rocket	16€
Beef tomatoes , creamy Burrata, basil-flavoured olive oil - Salmon gravlax (+4€) - Bayonne ham (+4€)	19€
Griddled salmon , delicious virgin oil	22€
Salmon carpaccio , lime, basil and Espelette pepper	21€

A choice of sides with your main course*

**Potato chips, Smashed potatoes,
Sautéed seasonal vegetables,
Linguine with cream,
Tomato salad, Green salad**

Extra side dish: + €4

*Excluding Beef tomatoes, creamy Burrata; House Brasserie salad and 'Astonishing 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!

🌿 Linguine with seasonal vegetables , tomato coulis, basil, Grana Padano cheese	16€
+ Side dish of griddled salmon	+5€

🌿 Grilled courgette , smashed potatoes, virgin olive oil and tomatoes	16€
+ Side dish of crispy chicken 🇫🇷	+5€

VEGETARIAN



GOURMET TREATS

Strawberry and pineapple carpaccio , basil and vanilla syrup	12€
Almond tart with apples	8€
Choice of ice cream bowls : - Strawberry or Peach Melba - Dame Blanche	10€
Fred's profiteroles	11€
Choice of ice cream pot 🇧🇮🇴 : vanilla or salted butter caramel or strawberry or mango	7€
Café gourmand or Thé gourmand (Coffee or tea with a selection of sweet petits fours)	12€

LUNCH SET MENUS*

Starters/Mains OR Mains/Dessert
20€

*From the slate. Beverage is not included.
Only served at lunchtime

KID'S MENU

13,50€

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 Crispy chicken fillet
or Griddled salmon escalope
or Linguine with tomato coulis

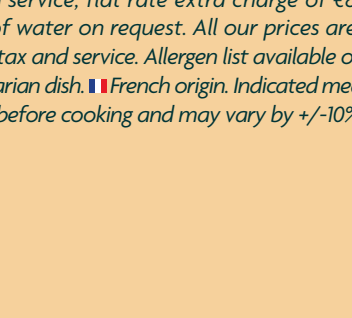
Choice of side dish :

potato chips or smashed potatoes
or sautéed seasonal vegetables
or tomato salad

CHOICE OF DESSERT

Fred's half-profiterole
or Choice of ice cream pot 🇧🇮🇴 :
vanilla or salted butter caramel or strawberry
or mango

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, including tax and service. Allergen list available on request.

🌿 Vegetarian dish. 🇫🇷 French origin. Indicated meat weights are gross before cooking and may vary by +/-10%.