

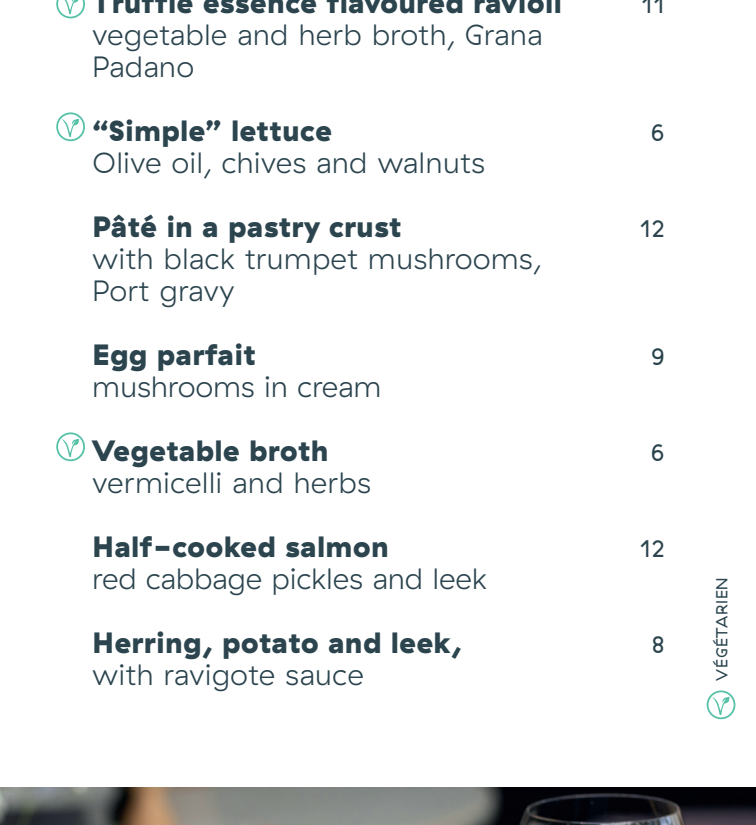
LA YOURTE

BRASSERIE MAISON

Something for everyone!

FOR AN APERITIF OR STARTERS!

- 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
vegetable and herb broth, Grana Padano
- “Simple” lettuce** 6
Olive oil, chives and walnuts
- 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 and leek
- Herring, potato and leek,** 8
with ravigote sauce

VEGETARIEN



ON THE SLATE

STARTERS / MAINS
OR
MAINS / DESSERT

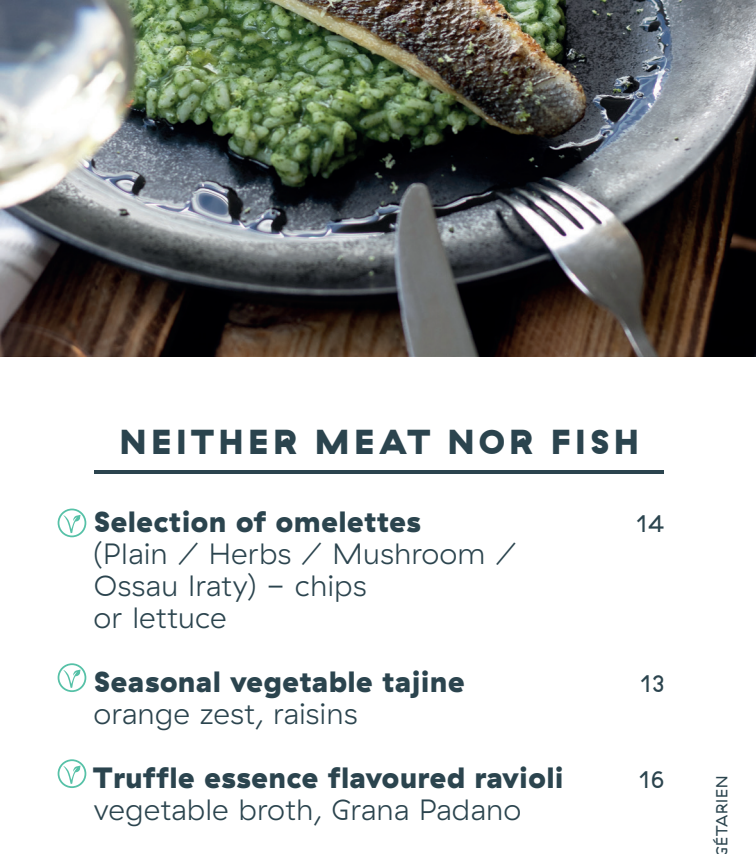
– 18 –
Lunchtime only.

THE CLASSICS

- 180 g Knife cut Charolais beef tartar raw** 19
traditional mustard – chips
- Generous 300 g ground beef patty topped with a fried egg** 23
– roast potatoes
- House Brasserie Burger** – chips 20
150 g 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 salad dressing

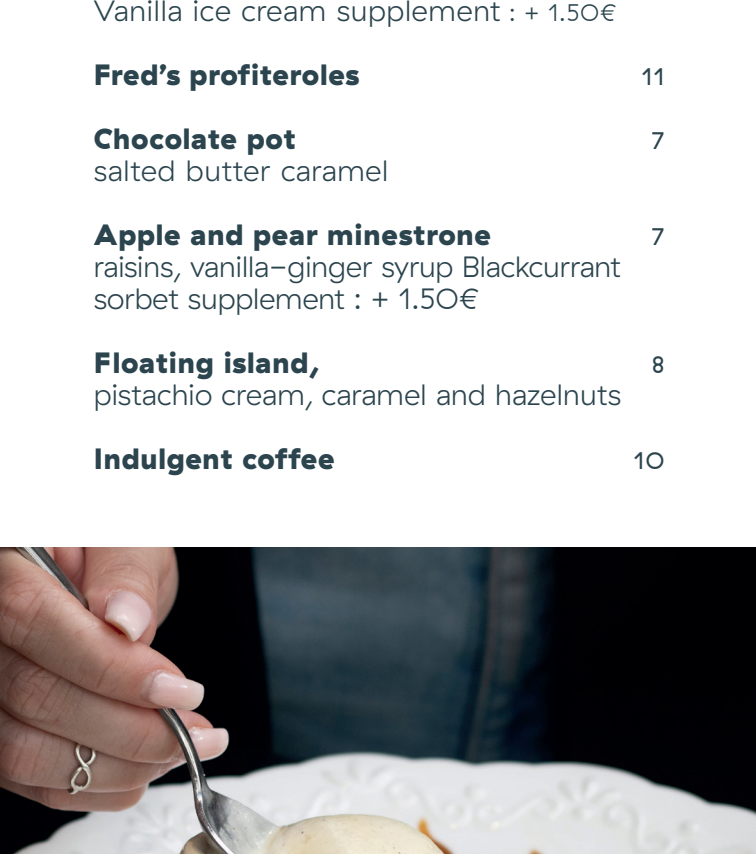
INDULGENT

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



PLANCHA

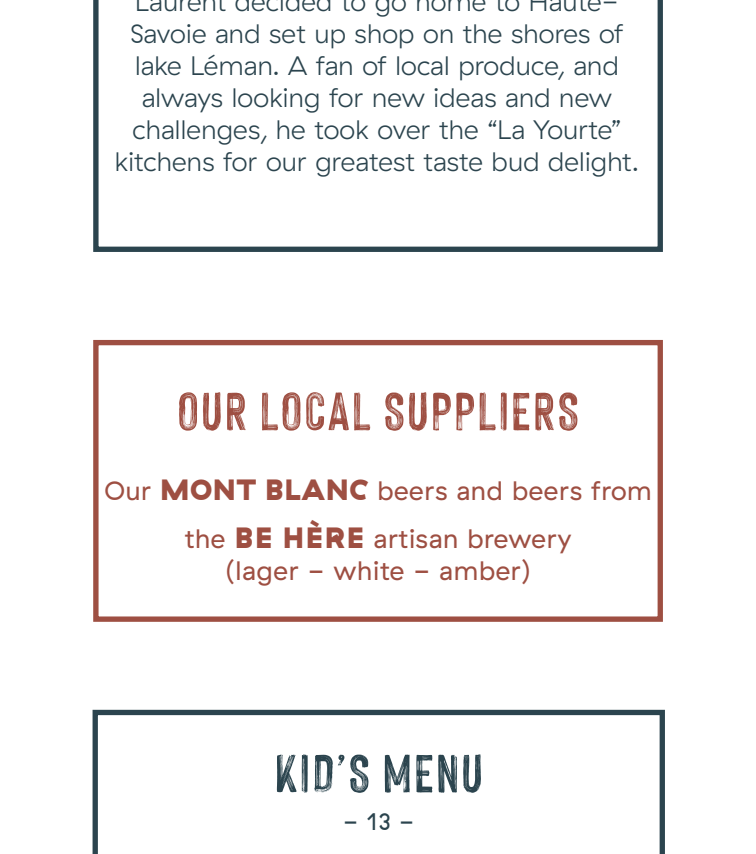
- 300 g beef rib steak** 35
shallot preserves – roast potatoes
- Fillet of bass** 23
lime zest – spinach rice
- Salmon escalope** 22
creamy leeks – steamed potatoes
- Duck breast fillet** 24
honey-arabica gravy
sweet potato mash



NEITHER MEAT NOR FISH

- Selection of omelettes** 14
(Plain / Herbs / Mushroom / Ossau Iraty) – chips or lettuce
- Seasonal vegetable tajine** 13
orange zest, raisins
- Truffle essence flavoured ravioli** 16
vegetable broth, Grana Padano
- Gnocchi, mushrooms in cream** 15
Grana Padano

VEGETARIEN



A SWEET FINISH

- Baba au rhum** 10
unctuous vanilla cream
- Pear and almond thin tart** 9
Vanilla ice cream supplement : + 1.50€
- Fred's profiteroles** 11
- Chocolate pot** 7
salted butter caramel
- Apple and pear minestrone** 7
raisins, vanilla-ginger syrup Blackcurrant sorbet supplement : + 1.50€
- Floating island,** 8
pistachio cream, caramel and hazelnuts
- Indulgent coffee** 10

IN THE KITCHEN

LAURENT

After working for top starred chefs in Paris, Laurent decided to go home to Haute-Léman and set up shop on the shores of lake Léman. A fan of local produce, and always looking for new ideas and new challenges, he took over the “La Yourte” kitchens for our greatest taste bud delight.

OUR LOCAL SUPPLIERS

Our **MONT BLANC** beers and beers from the **BE HÈRE** artisan brewery (lager – white – amber)

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-profiteroles 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%