



LES CLIMATS

BRASSERIE MAISON

Les Essentiels



In the kitchen

OLIVIER

Passionate about traditional cuisine, Olivier works with local produce with enthusiasm and generosity.

STARTERS OR TO SHARE

Our selection of platters: 18

Cured meats and sausage / Cheese / Mixed

ⓧ Humus with toast 5

Terrine Duo: 8

Country style/Espelette pepper

Crispy Cajun spice chicken ■ ■ , 8

Espelette chilli mayonnaise

Mimosa eggs 6

ⓧ Courgette gazpacho with herbs, 8

fresh cream and crunchy vegetables

Salmon gravlax, crunchy fennel, 11

pomegranate, virgin olive oil with fine herbs

ⓧ Burrata, heritage style tomatoes, 12

piquillo pepper coulis

Little gem, grilled pancetta, 7

balsamic cream, walnuts

VEGETARIEN



THE CLASSICS

200 g hanger steak, 23

served with red onion caramelised in soy sauce

180 g Charolais beef tartar raw ■ ■ 19

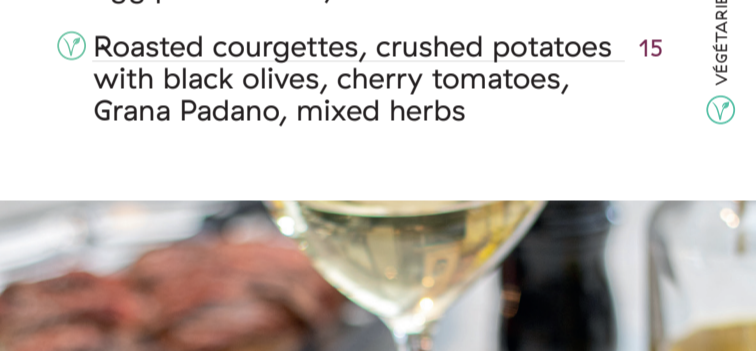
whole grain mustard

House Brasserie Burger 20

150 g ground beef patty ■ ■ , pancetta, tomato, red onion pickles, roquette salad, Grana Padano

Countryside salad 18

crispy Cajun spiced chicken ■ ■ , Batavia lettuce, red onion pickles, tomato, egg, Grana Padano



SEA FOOD

Salmon escalope 23

Seaside salad 18

Salmon gravlax, batavia lettuce, tomato, hard boiled egg, black olives, fennel, red onion pickle



A DIFFERENT SIGNATURE

ⓧ Penne, tomato sauce, basil, 14

egg plant caviare, Grana Padano

ⓧ Roasted courgettes, crushed potatoes 15

with black olives, cherry tomatoes, Grana Padano, mixed herbs

VEGETARIEN



Our chefs' — recipe book



In this book our chefs have given vegetables a different signature beyond just a basic side dish.

Simple and generous recipes to highlight seasonal vegetables.

On sale in your restaurant

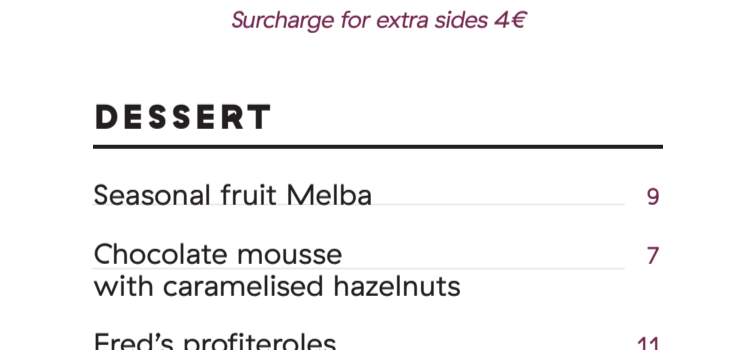
FOR THE GOURMETS

400 g hanger steak, 44

red onions caramelised in soy sauce

250 g pork loin ■ ■ , 18

with Cajun spice gravy



a choice of sides — for your main course

Fresh chips

Penne

Crushed potatoes with black olives and mixed herbs

Roasted courgettes

Season's vegetables

Salad

Surcharge for extra sides 4€

DESSERT

Seasonal fruit Melba 9

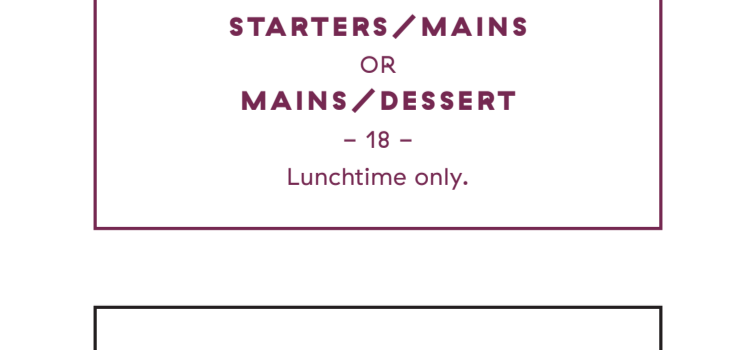
Chocolate mousse 7

with caramelised hazelnuts

Fred's profiteroles 11

Red fruit tiramisu 10

Indulgent coffee or tea 12



On the slate

STARTERS / MAINS

OR

MAINS / DESSERT

- 18 -

Lunchtime only.

KID'S MENU

- 13 -

with drink, up to 12 years old

(Syrup plus water or lemonade or Soft drink or fruit juice)

CHOICE OF MAINS:

150 g ground beef patty ■ ■ or Salmon escalope

ou Chicken breast ■ ■

ou ½ Penne, tomato sauce, basil, egg plant caviare, Grana Padano

A choice of side dish

CHOICE OF DESSERT:

½ chocolate mousse or ½ fruit Melba

or ½ profiteroles or Ice cream (2 scoops)

For all room service, flat rate charge of €8 Glass or jug of water free of charge on request. All our prices are in euros including VAT. Allergen list available on request. ⓧ Vegetarian dish.

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