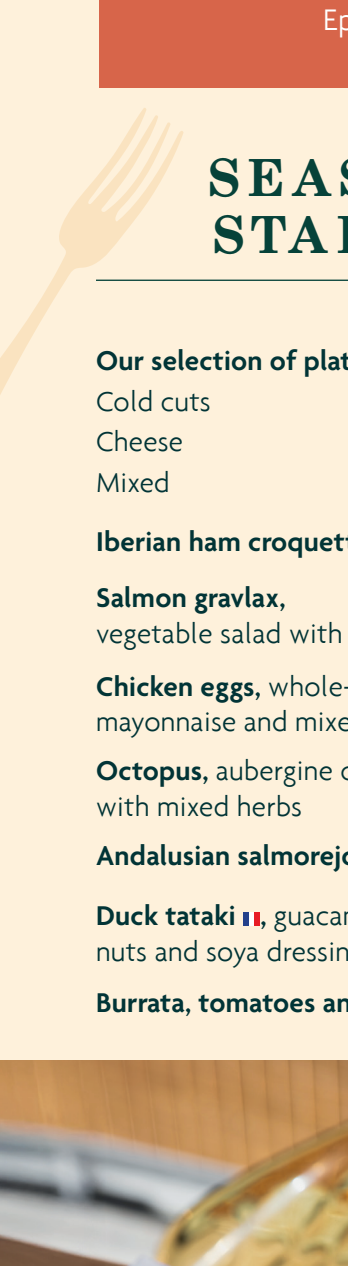


LES CLIMATS

BRASSERIE MAISON



In the kitchen...

A lover of traditional cuisine, Olivier shows passion and generosity when it comes to regional products.

Regional products

Gaugry cheese dairy:
Epoisses

SEASONAL STARTERS

Our selection of platters

| | |
|---|------------|
| Cold cuts | 20€ |
| Cheese | 21€ |
| Mixed | 22€ |
| Iberian ham croquettes | 5€ |
| Salmon gravlax, vegetable salad with herbs | 12€ |
| Chicken eggs, whole-grain mustard mayonnaise and mixed herbs | 6€ |
| Octopus, aubergine caviar, virgin oil with mixed herbs | 14€ |
| Andalusian salmorejo, Serrano ham | 8€ |
| Duck tataki 🇫🇷, guacamole, salad, wal- nuts and soya dressing | 13€ |
| 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 octopus, tomato coulis with Espelette pepper | 30€ |
| Roasted calamari 🇬🇧 and bell peppers with Espelette pepper | 18€ |
| Griddled salmon, delicious virgin oil | 22€ |
| Pork spider steak 🇫🇷 onions and thyme | 19€ |
| Thyme-seasoned half roast chicken 🇫🇷, Espelette pepper mayonnaise | 22€ |
| Griddled duck magret 🇫🇷 with olive gravy | 22€ |
| 180 g Charolais raw beef tartar 🇫🇷 | 21€ |
| '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€ |

A choice of sides with your main course*

Potato chips, Smashed potatoes with olives,
Green salad, Penne with cream, Seasonal
vegetables, Tomato salad
(virgin oil and chives)

Extra side dish: + €4

*Excluding 'astounding dishes'



Discover our astonishing dishes

Delicious recipes that rewrite traditional codes

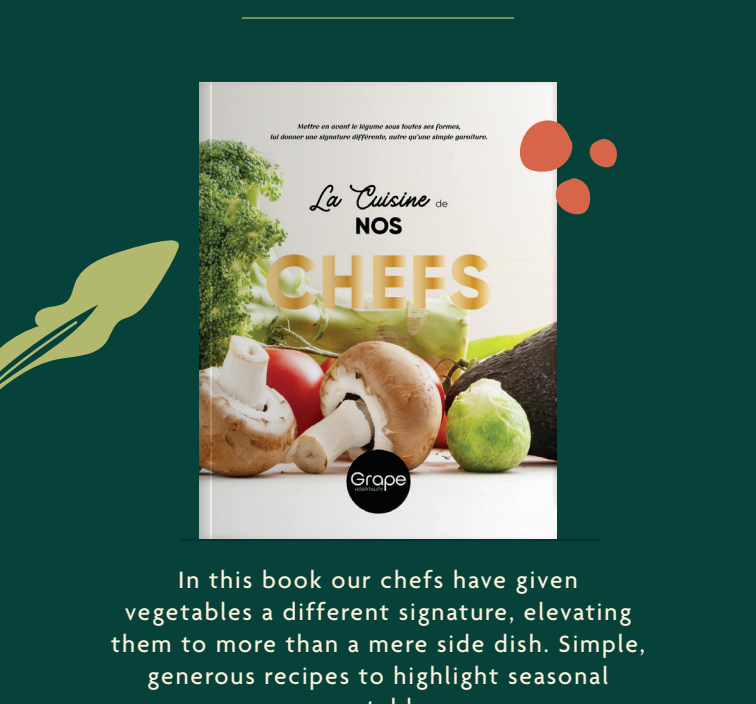
Discover vegetables under a different light with our tasty creations prepared from seasonal produce.

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.

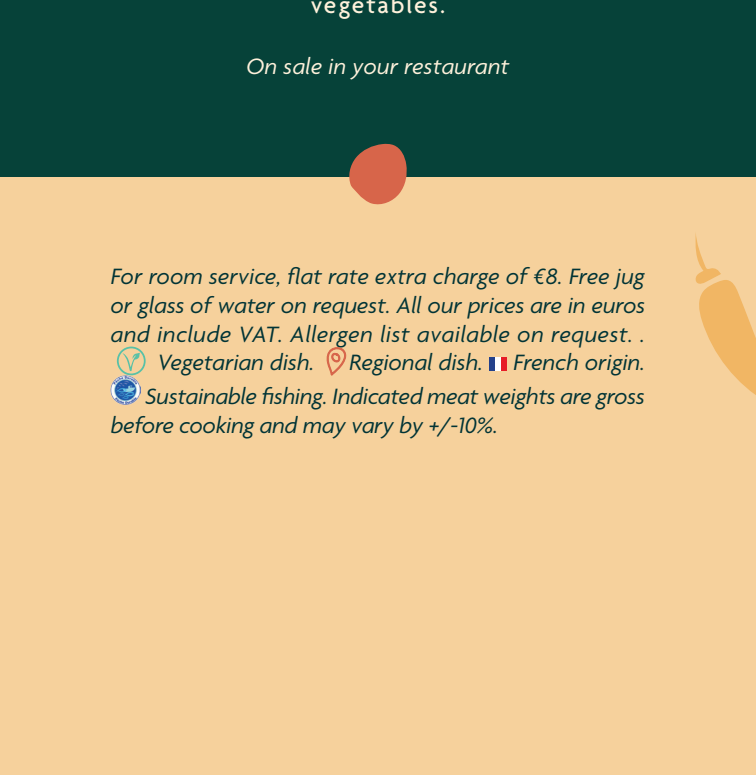
You will be wowed by our vegetables!

| | |
|---|------------|
| 🌿 Penne, fresh herbs, mushrooms and Grana Padano + Side dish of Serrano ham | 16€ +5€ |
| 🌿 Oven roasted aubergine, roasted seasonal vegetables and tomato coulis + Side dish of roasted calamari | 16€ +5€ |
| 🌿 Grilled courgettes, smashed potatoes with olives and virgin oil + Side dish of griddled salmon | 16€ +5€ |
| 🌿 Roasted Romaine lettuce, aubergine caviar and tomato coulis + Side dish of griddled duck magret | 15€ +5€ |



GOURMET TREATS

| | |
|---|------------|
| Fred's profiteroles | 11€ |
| Chocolate-mascarpone pot, dulce de leche | 8€ |
| Red fruit pavlova | 11€ |
| Seasonal fresh fruit salad, badian syrup | 8€ |
| One scoop of sorbet from a selection of flavours | +3€ |
| Café gourmand or Thé gourmand (Coffee or tea with a selection of sweet petits fours) | 12€ |



LUNCH SET MENU

*Main course of the day

20€

Starter/main course*
OR Main course*/dessert
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-profiterole
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. 🇫🇷 Regional dish. 🇫🇷 French origin.

🐟 Sustainable fishing. Indicated meat weights are gross before cooking and may vary by +/-10%.