



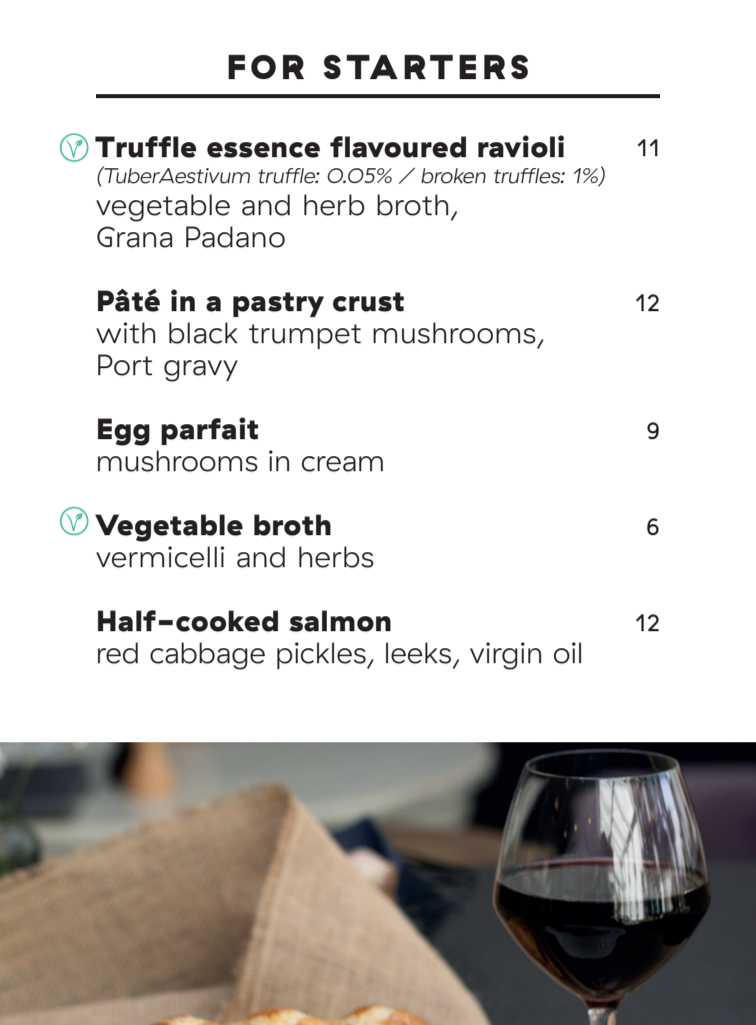
LES CLIMATS

BRASSERIE MAISON

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

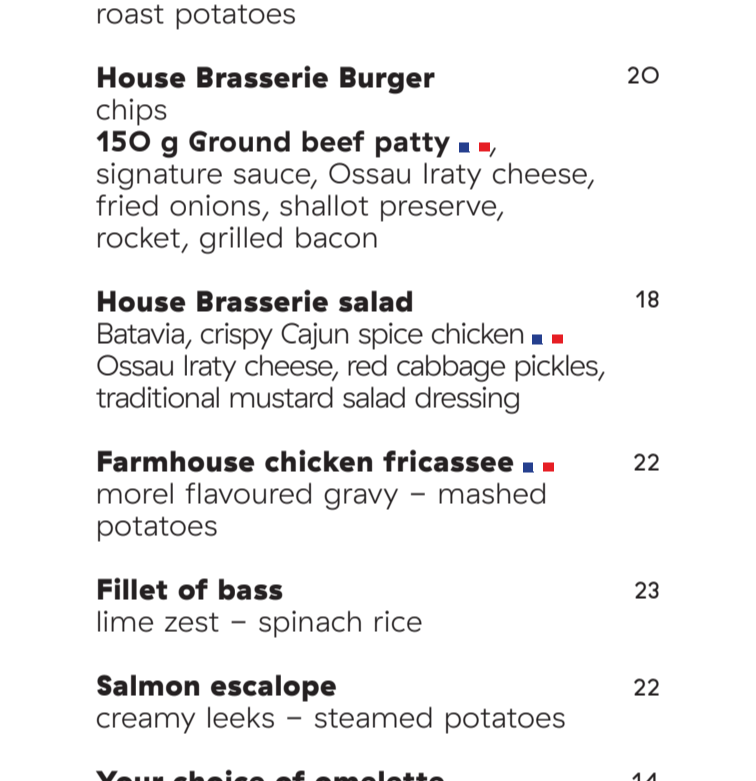
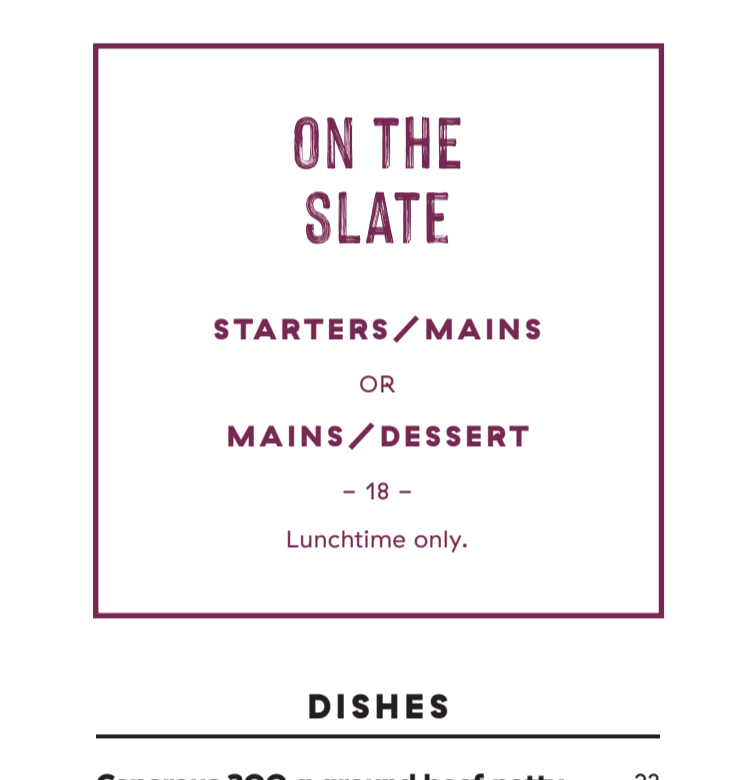
- Truffle essence flavoured ravioli** 11
(TuberAestivum truffle: 0.05% / broken truffles: 1%)
vegetable and herb broth, Grana Padano

- 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

- 150g Ground beef patty** 23,
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

- 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

Philippe Urraca Meilleur Ouvrier de France

- 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€

OUR LOCAL SUPPLIERS

Our refined cheeses from **GAUGRY**

The renowned Marsannay parsley ham from **MAISON RENARD**

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.

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