





## Les Essentiels

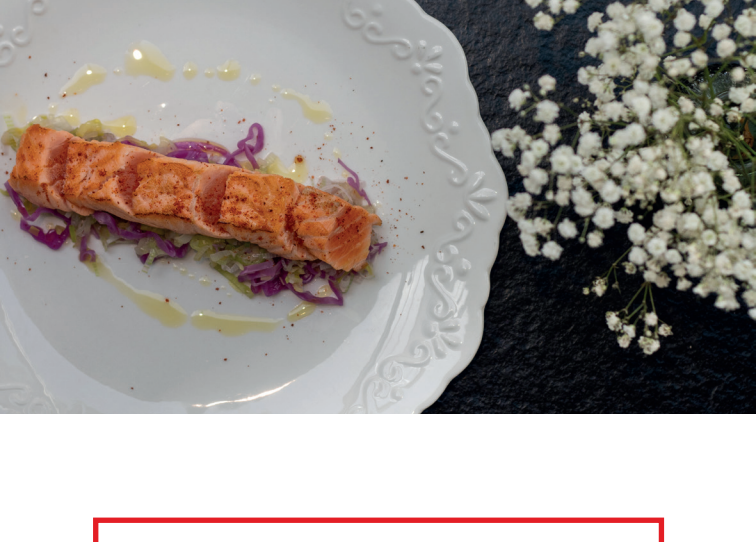
### To share (or not)!

- 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

- 19 -

Lunchtime only.

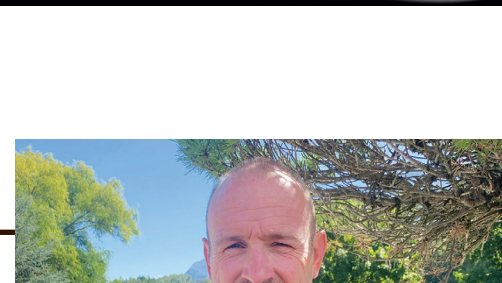
### DISHES

- Generous 300 g ground beef patty**  23  
**topped with a fried egg**  
roast potatoes
- House Brasserie Burger** 20  
*chips*  
**150 g Ground 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
- 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  
  
*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€*



### In the kitchen

#### STÉPHANE

Originally from Grenoble, Stéphane's cuisine will showcase traditional and emblematic dishes from our region.

### Our local suppliers

#### UNION PRIMEURS

FOR THE FRUIT AND VEGETABLES


### 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%