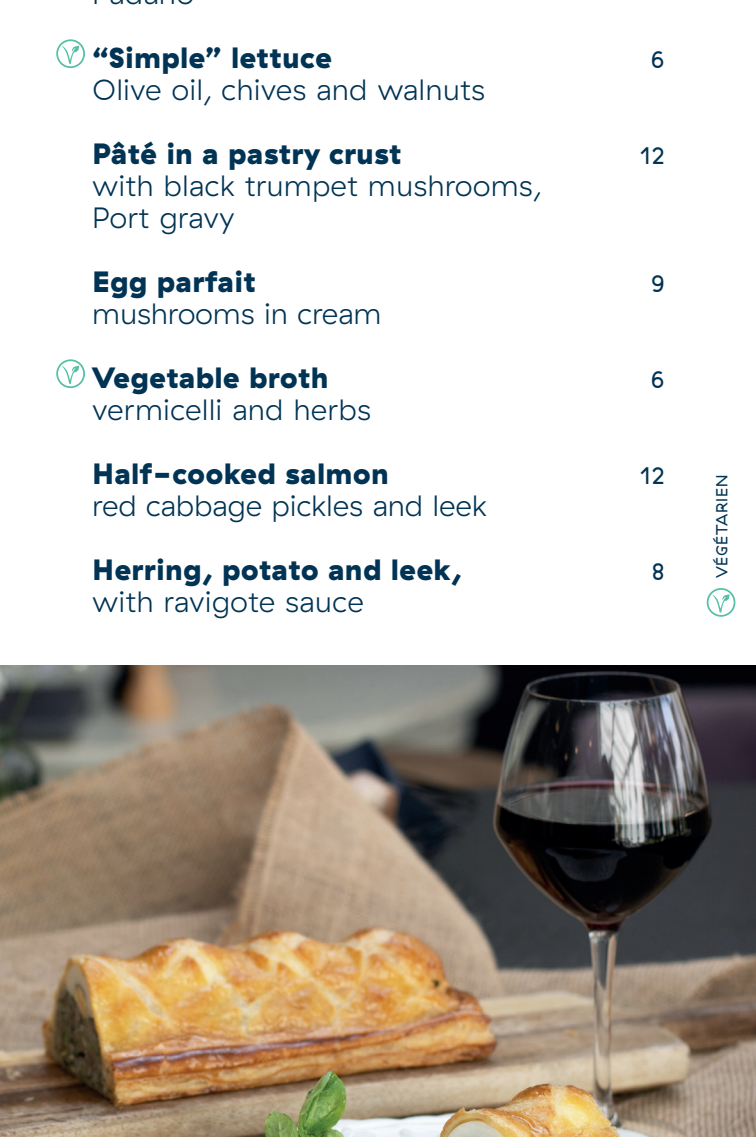


Something for everyone!

FOR AN APERITIF OR STARTERS!

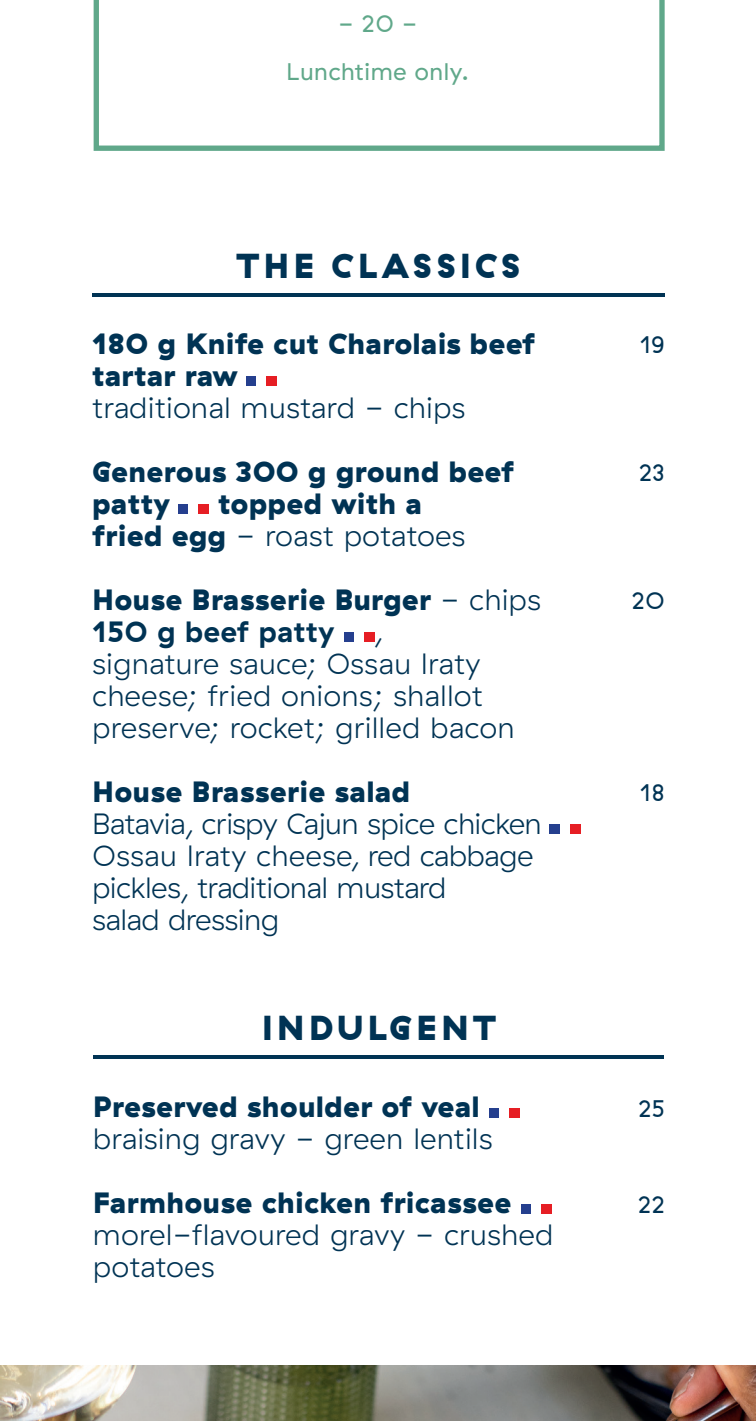
Our boards to choose from :	17
<i>Cured meat – Cheese board – Mixed</i>	
Smooth vegetable cream 	8
<i>(bell pepper or Provence egg plant) Super Producer</i>	
Terrine duo	8
<i>Espelette chilli pâté & country style terrine</i>	
Crispy Cajun spice chicken 	9
<i>Espelette chilli mayonnaise</i>	



FOR STARTERS

 Truffle essence flavoured ravioli	11
<i>(TuberAestivum truffle: 0.05% / broken truffles: 1%) vegetable and herb broth, Grana Padano</i>	
 “Simple” lettuce	6
<i>Olive oil, chives and walnuts</i>	
Pâté in a pastry crust	12
<i>with black trumpet mushrooms, Port gravy</i>	
Egg parfait	9
<i>mushrooms in cream</i>	
 Vegetable broth	6
<i>vermicelli and herbs</i>	
Half-cooked salmon	12
<i>red cabbage pickles and leek</i>	
Herring, potato and leek,	8
<i>with ravigote sauce</i>	

VEGETARIEN







ON THE SLATE

STARTERS / MAINS
OR
MAINS / DESSERT

– 20 –
Lunchtime only.

THE CLASSICS

180 g Knife cut Charolais beef tartar raw 	19
<i>traditional mustard – chips</i>	
Generous 300 g ground beef patty 	23
<i>topped with a fried egg – roast potatoes</i>	
House Brasserie Burger – chips	20
150 g beef patty 	
<i>signature sauce; Ossau Iraty cheese; fried onions; shallot preserve; rocket; grilled bacon</i>	
House Brasserie salad	18
<i>Batavia, crispy Cajun spice chicken  Ossau Iraty cheese, red cabbage pickles, traditional mustard salad dressing</i>	

INDULGENT

Preserved shoulder of veal 	25
<i>braising gravy – green lentils</i>	
Farmhouse chicken fricassée 	22
<i>farm-flavoured gravy – crushed potatoes</i>	






PLANCHA

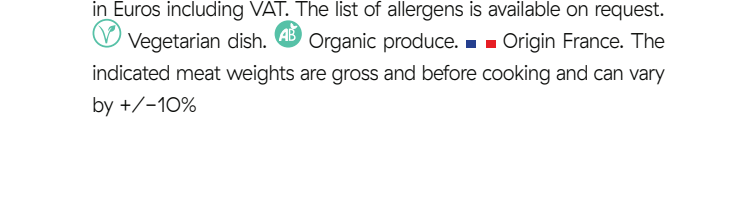
300 g beef rib steak 	35
<i>shallot preserves – roast potatoes</i>	
Fillet of bass	23
<i>lime zest – spinach rice</i>	
Salmon escalope	22
<i>creamy leeks – steamed potatoes</i>	
Duck breast fillet 	24
<i>honey-arabica gravy sweet potato mash</i>	



NEITHER MEAT NOR FISH

 Selection of omelettes	14
<i>(Plain / Herbs / Mushroom / Ossau Iraty) – chips or lettuce</i>	
 Seasonal vegetable tajine	13
<i>orange zest, raisins</i>	
 Truffle essence flavoured ravioli	16
<i>(TuberAestivum truffle: 0.05% / broken truffles: 1%) vegetable broth, Grana Padano</i>	
Gnocchi, mushrooms in cream	15
<i>Grana Padano</i>	

VEGETARIEN



A SWEET FINISH

Signature dessert	12
<i>Philippe Urraca </i>	
Baba au rhum	10
<i>unctuous vanilla cream</i>	
Pear and almond thin tart	9
<i>Vanilla ice cream supplement : + 1.50€</i>	
Fred's profiteroles	11
Chocolate pot	7
<i>salted butter caramel</i>	
Apple and pear minestrone	7
<i>raisins, vanilla-ginger syrup Blackcurrant sorbet supplement : + 1.50€</i>	
Floating island,	8
<i>pistachio cream, caramel and hazelnuts</i>	
Indulgent coffee	10

IN THE KITCHEN

SÉBASTIEN

Born in the Essonne region of France, Sébastien Etienne is a genuine epicurean who knows how to awaken your taste buds! Every day he proposes a market menu with produce from regional producers he is well acquainted with.

OUR LOCAL SUPPLIERS

Our Chickens of the **Ferme des Fourneaux**
Our Vert le Grand lentils **PRODUCTION OLIVIER SCHINTGEN**
Country 'farmhouse' and yoghurt **FERME DE SIGY**
Peppermint **LA FERME DU CLOS D'ARTOIS**
Terrano beer **BRASSERIE RABOURDIN PÈRE ET FILS**

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%