

before PARIS

BRASSERIE MAISON

Something for everyone!

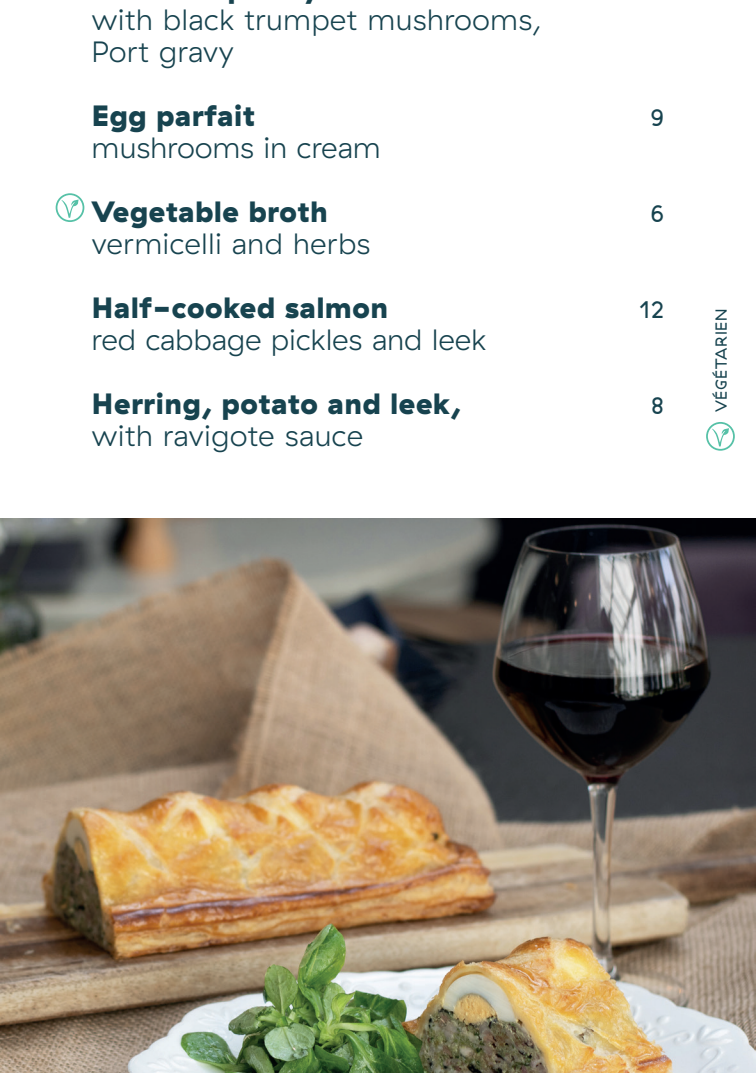
FOR AN APERTIF OR STARTERS!

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

🌱 **“Simple” lettuce** 6
Olive oil, chives and walnuts

Pâté in a pastry crust 12
with black trumpet mushrooms,
Port gravy

Egg parfait 9
mushrooms in cream

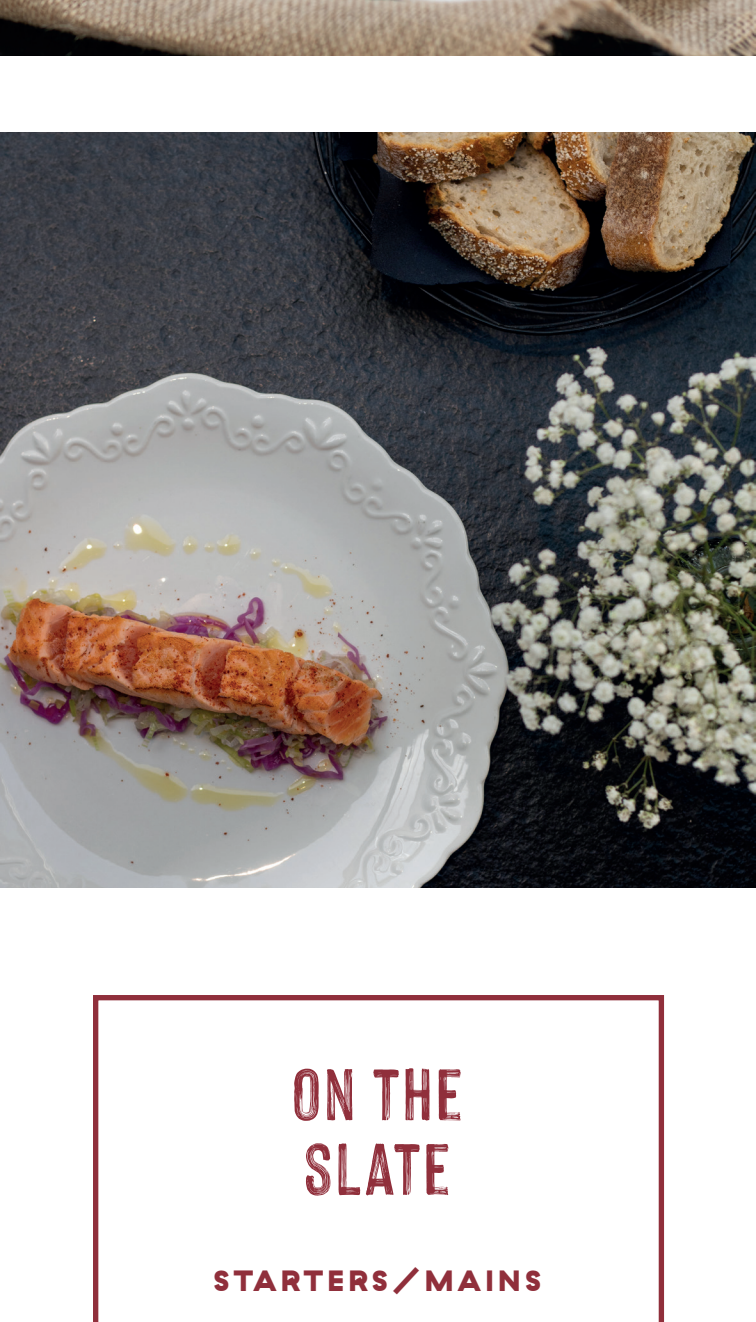
🌱 **Vegetable broth** 6
vermicelli and herbs

Half-cooked salmon 12
red cabbage pickles and leek

Herring, potato and leek, 8
with ravigote sauce

VEGETARIEN

🌱



ON THE SLATE

STARTERS / MAINS

OR

MAINS / DESSERT

– 19.90 –

Lunchtime only.

THE CLASSICS

180 g Knife cut Charolais beef tartar raw 19
■ ■ traditional mustard – chips

Generous 300 g ground beef patty 23
■ ■ topped with a fried egg – roast potatoes

House Brasserie Burger – chips 20
150 g 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

INDULGENT

Preserved shoulder of veal 25
■ ■ braising gravy – green lentils

Farmhouse chicken fricassée 22
■ ■ morel-flavoured gravy – crushed potatoes



PLANCHA

300 g beef rib steak 35
■ ■ shallot preserves – roast potatoes

Fillet of bass 23
lime zest – spinach rice

Salmon escalope 22
creamy leeks – steamed potatoes

Duck breast fillet 24
■ ■ honey-arabica gravy
sweet potato mash



NEITHER MEAT NOR FISH

🌱 **Selection of omelettes** 14
(Plain / Herbs / Mushroom / Ossau Iraty) – chips or lettuce

🌱 **Seasonal vegetable tajine** 13
orange zest, raisins

🌱 **Truffle essence flavoured ravioli** 16
(TuberAestivum truffle: 0.05% / broken truffles: 1%)
vegetable broth, Grana Padano

🌱 **Gnocchi, mushrooms in cream** 15
Grana Padano

VEGETARIEN

🌱



A SWEET FINISH

Signature dessert 12
Philippe Urraca Meilleur Ouvrier de France

Baba au rhum 10
unctuous vanilla cream

Pear and almond thin tart 9
Vanilla ice cream supplement : + 1.50€

Fred's profiteroles 11

Chocolate pot 7
salted butter caramel

Apple and pear minestrone 7
raisins, vanilla-ginger syrup Blackcurrant sorbet supplement : + 1.50€

Floating island, 8
pistachio cream, caramel and hazelnuts

Indulgent coffee 10



IN THE KITCHEN

ROMAIN

Proud of his career and his values, Romain is passionate and relentlessly strives to delight the most demanding taste buds.

His routine runs to the beat of his creativity and his curiosity at the service of convivial, tasty and authentic cuisine.

VEGETARIEN

OUR LOCAL SUPPLIERS

Beer from **BRASSERIE D'ORVILLE**

Apple juice from **VERGERS DE SAINT-SOUPPLETS**

Jams and cereals from **LA FRENCHY DE CHANTILLY**

Honey from our hives

Yoghurt from **FERME DE SIGY BRIE DE MEAUX**

LES ASSAISONNEMENTS BRIARDS

for the mustard of Meaux Pommery

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%