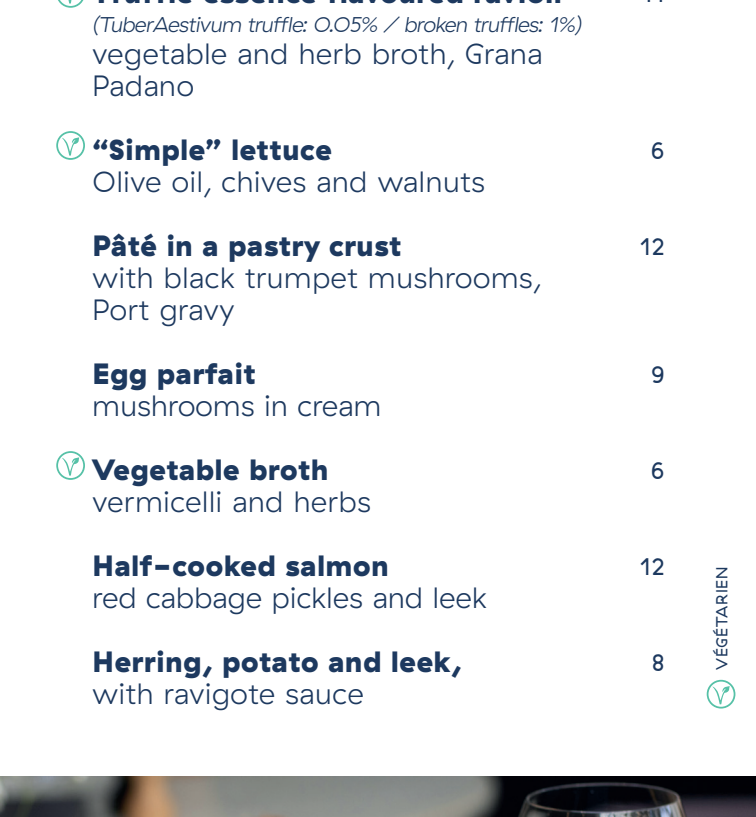


Something for everyone!

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
*(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

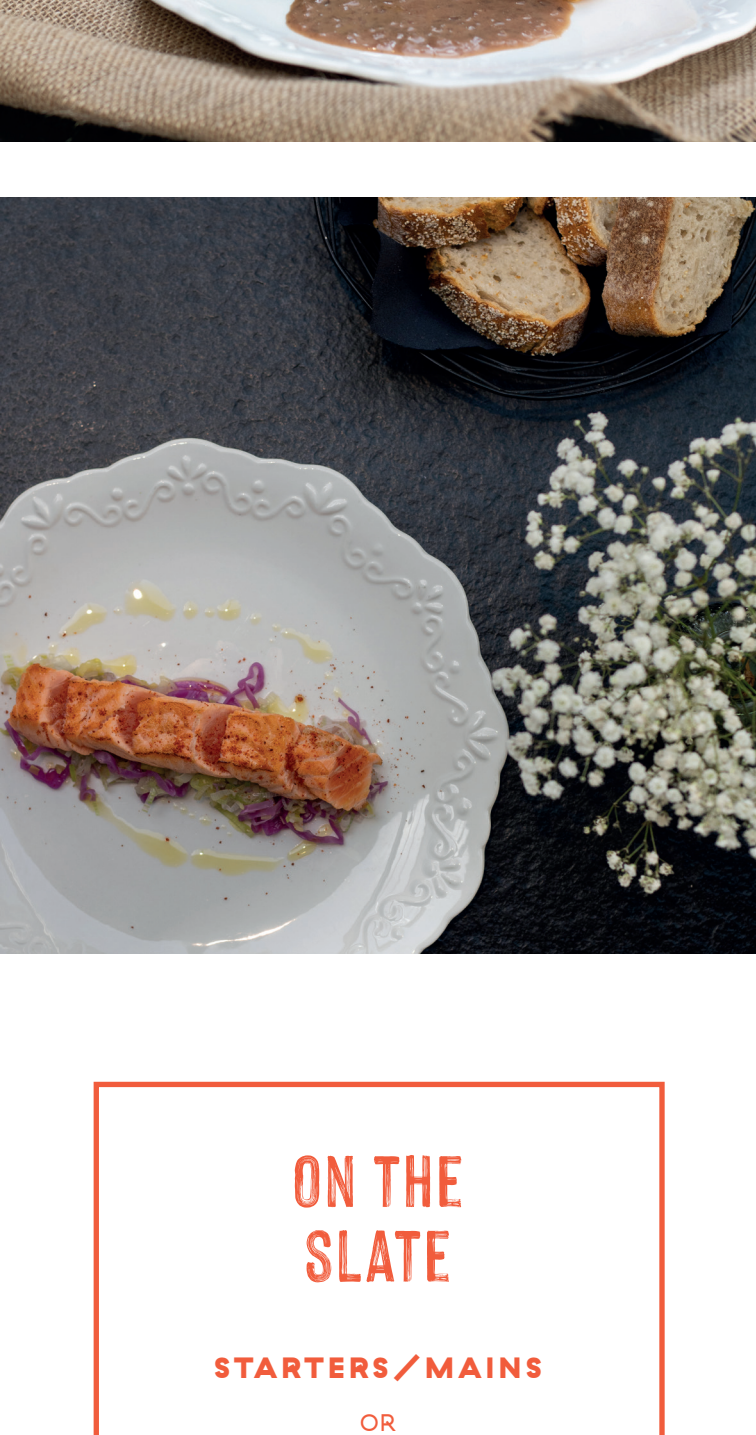
 **Vegetable broth** 6
vermicelli and herbs

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


– 18 –
Lunchtime only.

THE CLASSICS

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


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

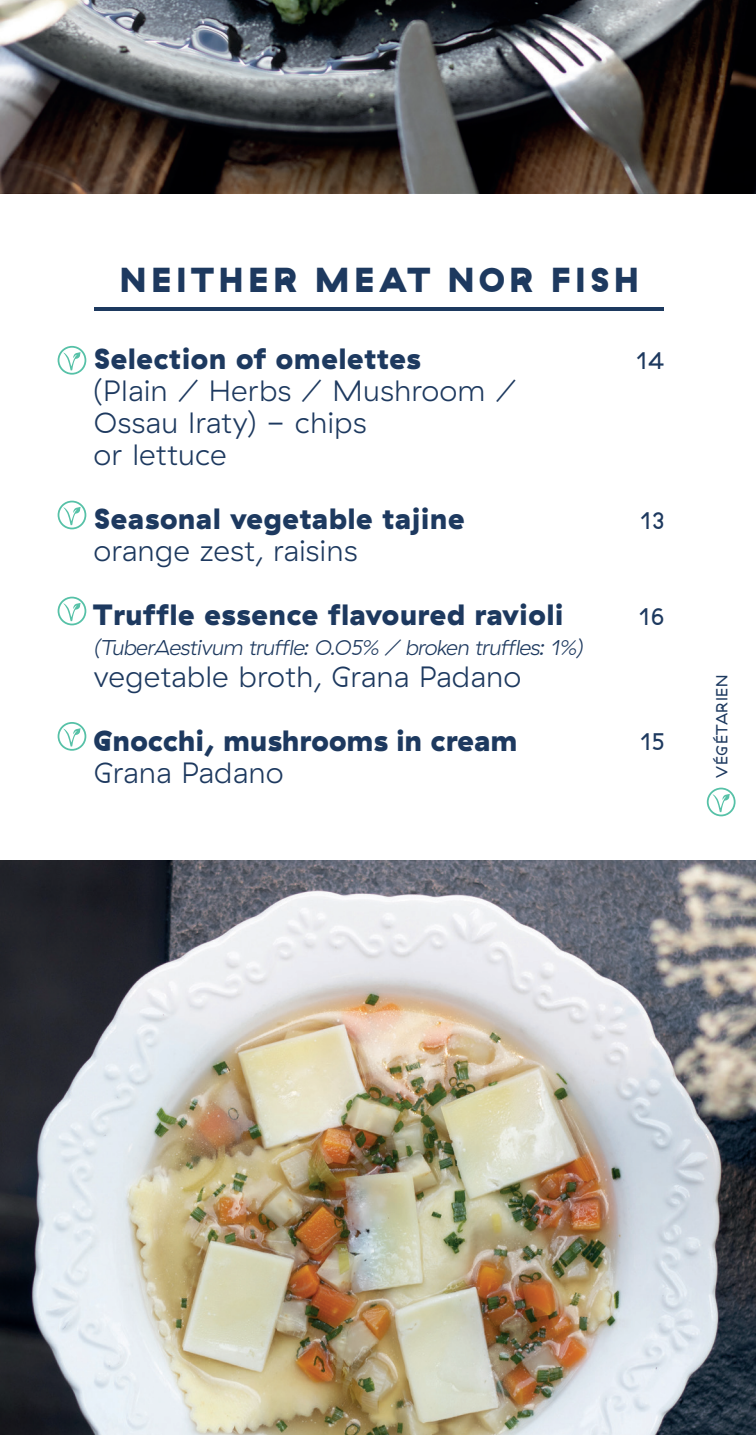
House Brasserie Burger – chips 20
150 g beef patty , signature sauce; Ossau Iraty cheese; fried onions; shallot preserve; rocket; grilled bacon

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 fricassee  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€

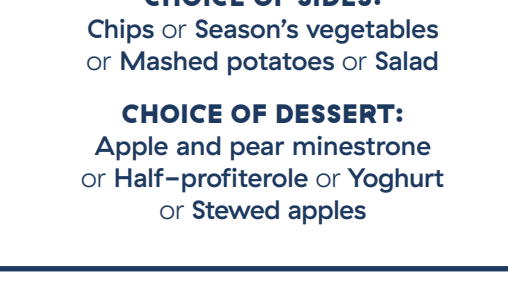
Fred's profiteroles 11

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

CATHERINE

After 30 years of experience. She is still up for a new challenge and has just taken over Ô Fourneau. She loves to cook simple and tasteful dishes. Enjoy these balanced specialities.

OUR LOCAL SUPPLIERS

Refined cheeses
LES FRÈRES MARCHANDS
METZ
“Organic & Artisan” beer

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%