

Ô FOURNEAU

BRASSERIE MAISON

Authentic & generous



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.

STARTERS OR TO SHARE

Our selection of platters: 18
Cured meats and sausage / Cheese / Mixed

✓ Humus with toast 5

Salmon gravlax, crunchy fennel, pomegranate, virgin olive oil with fine herbs 11

Terrine Duo: 8
Country style/Espelette pepper

✓ Smooth tomato cream 8

Crispy Cajun spice chicken ■ ■, Espelette chilli mayonnaise 8

Mimosa eggs 6

✓ Burrata, heritage style tomatoes, piquillo pepper coulis 12

✓ Courgette gazpacho with herbs, fresh cream and crunchy vegetables 8

Veal carpaccio, tonnato sauce, lemon preserve, roquette salad, Grana Padano 11

Little gem, grilled pancetta, balsamic cream, walnuts 7

✓ VÉGÉTARIEN



THE CLASSICS

Veal carpaccio, tonnato sauce, lemon preserve, roquette salad, Grana Padano 22

House Brasserie Burger 20
150 g ground beef patty ■ ■, pancetta, tomato, red onion pickles, roquette salad, Grana Padano

200 g hanger steak, 23
served with red onion caramelised in soy sauce

Countryside salad 18
crispy Cajun spiced chicken ■ ■, Batavia lettuce, red onion pickles, tomato, egg, Grana Padano

Your choice of omelette 14
plain or mixed herbs or tomato or Grana Padano or cooked ham

180 g Charolais beef tartar raw ■ ■ 19
whole grain mustard



SEA FOOD

Cod fish and chips served with tartar sauce 18

Salmon escalope 23

Seaside salad 18
Salmon gravlax, batavia lettuce, tomato, hard boiled egg, black olives, fennel, red onion pickle



A DIFFERENT SIGNATURE

✓ Sun-drenched vegetable tart, roquette salad 16

✓ Penne, tomato sauce, basil, egg plant caviare, Grana Padano 14

✓ PGO Camargue rice 15
with plancha grilled vegetables

✓ Roasted courgettes, crushed potatoes 15
with black olives, cherry tomatoes, Grana Padano, mixed herbs

✓ VÉGÉTARIEN



Our chefs' recipe book



In this book our chefs have given vegetables a different signature beyond just a basic side dish. Simple and generous recipes to highlight seasonal vegetables.

On sale in your restaurant

FOR THE GOURMETS

400 g hanger steak, red onions caramelised in soy sauce 44

250 g pork loin ■ ■, with Cajun spice gravy 18

Generous 300 g ground beef patty ■ ■, topped with a fried egg 23

Marie Louise's stuffed tomatoes, with tomato coulis 19

Thyme seasoned half roast chicken ■ ■, Espelette pepper mayonnaise 21



a choice of sides — for your main course

- Fresh chips
- Penne
- Crushed potatoes with black olives and mixed herbs
- Roasted courgettes
- Season's vegetables
- PGO Camargue rice
- Salad

Surcharge for extra sides 4€

DESSERT

Brittany strawberry shortbread with praline cream 11

Seasonal fruit Melba 9

Chocolate mousse with caramelised hazelnuts 7

Fred's profiteroles 11

Red fruit tiramisu 10

Indulgent coffee or tea 12

ON THE SLATE

STARTERS/MAINS OR MAINS/DESSERT - 19 -
Lunchtime only.

KID'S MENU

- 13 -

with drink, up to 12 years old (Syrup plus water or lemonade or Soft drink or fruit juice)

CHOICE OF MAINS:

150 g ground beef patty ■ ■ or Salmon escalope or Stuffed tomato or Chicken breast ■ ■

or Penne, tomato sauce, basil, egg plant caviare, Grana Padano or Plate of ham

A choice of side dish

CHOICE OF DESSERT:

½ chocolate mousse or ½ fruit Melba or ½ profiteroles or Ice cream (2 scoops)

For all room service, flat rate charge of €8 Glass or jug of water free of charge on request. All our prices are in euros including VAT. Allergen list available on request. ✓ Vegetarian dish.

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