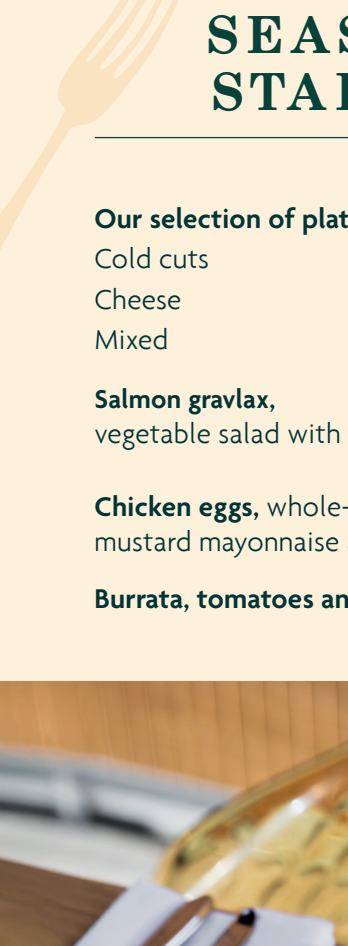


# OÏ FOURNEAU

## LES ESSENTIELS



### In the kitchen...

After a number of work experiences in France and abroad, Sébastien is back in Lorraine to showcase his creativity with elaborate recipes combining tradition and innovation.

## SEASONAL STARTERS

### Our selection of platters

Cold cuts	20€
Cheese	21€
Mixed	22€

Salmon gravlax, vegetable salad with herbs	12€
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Chicken eggs, whole-grain mustard mayonnaise and mixed herbs	6€
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Burrata, tomatoes and walnut pesto	12€
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## DELICIOUS MAIN COURSES

Burrata, tomatoes, Serrano ham and walnut pesto	21€
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Burrata, tomatoes, salmon gravlax and walnut pesto	22€
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House Brasserie salad  , crispy chicken, with Cajun seasoning, butterhead lettuce, tomatoes, fennel, boiled egg and Grana Padano	20€
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Griddled salmon, delicious virgin oil	22€
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Thyme-seasoned half roast chicken  , Espelette pepper mayonnaise	22€
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House Brasserie' griddled 180 g minced beef onglet steak	23€
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House Brasserie Burger 150 g ground beef patty  , Cheddar, bacon, onions, tomato and rocket	21€
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180 g Charolais raw  , beef tartar	21€
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*A choice of sides with your main course\**

Potato chips, Smashed potatoes with olives, Green salad, Penne with cream, Seasonal vegetables

Extra side dish: +€4

*\*Excluding 'astonishing dishes'*



## Discover our astonishing dishes

## Delicious recipes that rewrite traditional codes

Discover vegetables under a different light with our tasty creations prepared from seasonal produce.

What if we reversed proportions? Our astonishing dishes are reinventing the gourmet delight! These delicious, surprising dishes are carefully prepared with seasonal vegetables.

A meat or fish can be ordered on the side if you wish.

*You will be wowed by our vegetables!*

 Penne, fresh herbs, mushrooms and Grana Padano	16€
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+ Side dish of Serrano ham +5€

 Roasted Romaine lettuce, aubergine caviar and tomato coulis	15€
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+ Side dish of griddled salmon +5€

VEGETARIAN 



## GOURMET TREATS

Fred's profiteroles	11€
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Seasonal fresh fruit salad, badian syrup	8€
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One scoop of sorbet from a selection of flavours	+3€
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Red fruit pavlova	11€
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Café gourmand or Thé gourmand	12€
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(Coffee or tea with a selection of sweet petits fours)



## MENU

Starter/Main course\*

OR Main course\*/dessert

20€

\*Main course of the day.

Only served at lunchtime.

## KID'S MENU

13€

includes beverage, for children up to 12 years old

(Syrup with water or lemonade,

or Soft drink, or Fruit juice)

### CHOICE OF MAINS:

150 g ground beef patty 

or Salmon escalope or Chicken breast

or Penne with tomato

Choice of side dish

Potato chips or Penne with cream

or Seasonal vegetables

or Smashed potatoes with olives

### CHOICE OF DESSERT

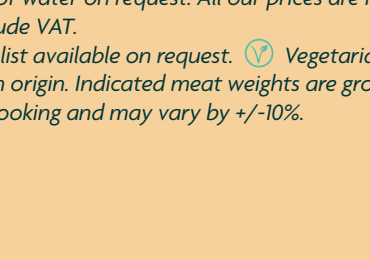
Fred's half-profiterole

or Ice cream / sorbet (2 scoops)

or Seasonal fruit salad,

badian syrup

## Discover our chefs' recipe book



In this book our chefs have given vegetables a different signature, elevating them to more than a mere side dish. Simple, generous recipes to highlight seasonal vegetables.

On sale in your restaurant

For room service, flat rate extra charge of €8. Free jug or glass of water, flat rate extra charge of €8. Free jug or glass of water, flat rate extra charge of €8. Free jug or glass of water, flat rate extra charge of €8.

All our prices are in euros and include VAT. Allergen list available on request.  Vegetarian dish.

 French origin. Indicated meat weights are gross before cooking and may vary by +/-10%.