

The Chef's Slate

Dual : 19.90 € / Triple : 23.00 €

Shepherd's Salad Small (*green Salad, tomatoes, honey and thyme toasted goat cheese, walnut, crispy bacon*)

Or

Iberian Snow Eggs

Or

Chef's Suggestion

Farm suggestion

(Main Course alone 16,00€)

Or

Veggie or Seafood suggestion

(Main Course alone 16,00€)

Fruit Salad with homemade Coconut macaroon

Or

Crème Brûlée with Speculoos

Or

Chef's Suggestion

The inspiration by Mélanie, our chef

Starters

| | SMALL | XL |
|--|--------|---------|
|  Caesar Salad <i>Romaine Lettuce, Crispy Chicken Breast, Tomatoes, Grana Padano Cheese, Anchovies, Crouton, Caesar Dressing</i> | 9.50 € | 15.50 € |
|  Shepherd's Salad Small <i>Green salad, tomatoes, honey and thyme toasted goat cheese, walnut, crispy bacon</i> | 9.50 € | 16.50 € |
|  La Brasserie's Fresh & Healthy Bowl <i>Composed with cereal, vegetables, and raw vegetables</i> | | 16.50 € |
|  Iberian Snow Eggs <i>Chorizo snow egg, Asparagus Gaspacho, Chorizo oil, Grana Padano cheese and hazelnut</i> | | 10.00 € |
|  Salmon Ceviche, Lime and Espelette pepper marinade, coriander whipped cream | | 11.90 € |
|  Burrata marinated in basil, candied peppers and vegetable salad | | 10.90 € |
|  Charcuterie Board | | 12.00 € |




Water pitcher on request for free


Dishes

- 🏠 La Brasserie's Burger, *fresh homemade fries, green salad* 21.00 €
Cereal bread, minced meat, demi Burrata, bacon, herb pesto, onion pickles, tomatoes, Romaine Lettuce
- 🏠 Squid Ink tagliatelle with grilled Tuna steak, wild garlic pesto, 19.00 €
Asparagus, cherry tomatoes with Grana Padano cheese
- 🏠 Veal Milanese, cocktail tomatoes, roasted Grenaille potatoes, 21.00 €
Tomato condiment
- 🏠 Grilled Bream fillet with lemongrass sauce, Grana Padano cheese crumble, 19.50 €
Basmati rice and pan-fried Chinese cabbage
- 🏠 Caesar Clubhouse sandwich, *fresh homemade fries, green salad* 16.50 €
Sliced cooked poultry, grilled bacon, Caesar mayonnaise, Grana Padano cheese with cherry tomatoes
- 🏠 Beef sirloin with homemade Maître d'hôtel butter, 21.50 €
fresh homemade fries, green salad

Country of Origin of Meat Displayed On Menu, In the Restaurant

Desserts

| | |
|---|--------|
|  Pavlova framboise verveine | 9.00 € |
| <i>Meringue, coulis de framboise, mousse verveine, framboises fraîches et sorbet framboise</i> | |
|  White chocolate mousse and passion fruit coulis with almond tiles and lime | 8.00 € |
|  Roasted Pineapple with coconut crumble, Rhum caramel with Don Papa sorbet | 8.50 € |
| Cottage cheese | 7.00 € |
| Cheese Board | 8.00 € |
| Coffee & dessert | 8.00 € |
| Fruit Salad with homemade Coconut macaroon | 8.00 € |
| Crème Brûlée with Speculoos | 8.00 € |

"Homemade" dishes are prepared on site from raw products. 

For allergenic products, you can consult the information available at the restaurant reception.

All our prices are in Euros and taxes included.