

# BRASSERIE

## OUVERT 7/7J MIDI & SOIR

# MENUS

## Les Entrées

Tuna rillettes	7.60
Rustic house terrine	8.10
Fish soup	8.10
Salmon tartare	8.10
Parm's ham	10.00
Beef carpaccio dish of your choice	10.20
Plate of marinated salmon of the house	12.20
Plate of smoked salmon	12.20
Foie gras and apple compote	12.50
9 stuffed clams	13.30
6 oysters average n°3	8.70
Plate of whelks	9.20
Plate of whelks and prawns	10.70
Bush prawns mayonnaise	11.20
Plate of fisherman ( oysters, prawns, winkles, whelks )	13.30

## Les Crustacés

Oysters average n°3	
6 pieces	8.70
9 pieces	12.20
12 pieces	14.80
Plate of whelks	9.20
Bush prawns mayonnaise	11.20
Edible crab or spider depending on arrival	14.80
Plate of Seafood	21.80
Seafood platter 1 person	39.50
Seafood platter 2 persons	75.50

## Les Salades repas

Salad accompaniment (salad and tomatoes)	3.00
Farmer Salad salad, tomato, egg, goat cheese, bacon, nuts	10.10
Caesar Salad salad, croutons, sliced breaded turkey, tomato, parmesan cheese, Parme's ham	11.20
Medley Salad salad, tomato, poached egg, salmon tartare, smoked salmon, pickled, chive cream, toast	14.50
Gourmet Salad salad, tomato, smoked duck, chicken gizzards, Foie gras, toast, pine nuts	14.90

## Les Assiettes repas

Plate of Seafood	21.80
<i>oysters, prawns, langoustines, winkles, whelks, crab depending on availability ( supp menu St Barth + 6.50 )</i>	
Plate of the ocean	19.80
<i>prawns, cannelloni of smoked salmon, white fish, scallop brochette, salad ( supp menu St Barth + 4.50 )</i>	
Land and Sea plate	17.80
<i>prawns, cannelloni of smoked salmon, sliced breaded turkey, salad, dish of the moment ( supp menu St Barth + 2.50 )</i>	
Vegetarian plate	13.10
<i>vegetable flan, carrot and cucumbers sticks, chive cream, fried egg, smoked salmon, salad, tomato</i>	

## Les Poissons

Skate with capers	15.50
Mashed potato and salmon, salad	13.10
Sea sauerkraut	15.50
Scallops, leek fondue and rice	19.80
<i>( supp menu St Barth + 4.50 )</i>	
Whole roasted bass	15.50
Pavé of salmon, white butter	13.10

## Les Moules

800g approx	
Average quality from january to june	
Mussels in white wine	9.70
Mussels in cream	10.90
Brittany mussels (cream, apple, cider)	11.10
Mussels in roquefort cream	11.10
Plate of fries	3.00

## Les Pizzas

La Roma tomato, mozzarella, ham, oregano	10.90
La Reine same Roma + mushrooms and egg	11.70
La Bergère same Roma + honey and goat cheese	11.70
La Campionne tomato, mozza, bolognese, oregano	12.50
La 4 Fromages tomato, mozza, emmental cheese, goat cheese, reblochon, oregano	12.50
L'Orientale tomato, mozza, merguez sausage, chorizo, egg, oregano	12.50
La Savoyarde tomato, mozza, potatoes, bacon, reblochon, cream, oregano	13.00
La Parma mozzarella, Parme's ham, cream, oregano	15.30
La Nordique tomato, mozzarella, salmon, cream, oregano	15.30

Supplement for other ingredients

**PIZZAS  
TAKE AWAY**

## Les Viandes

Beef flank	12.50
Rib steak 220 gr	16.90
Beef rib 320gr	19.80
<i>( supp menu St Barth + 4.50 )</i>	
Choice of sauce : pepper, roquefort, parsley butter	
Duck breast, sauce with peaches or pepper	15.90
Knuckle of lamb in the wine	15.90

## Les Tartares

Steak tartare	14.50
Steak tartare and bacon	15.00
Steak tartare and parmesan	15.00
Preparation	0.50
Salmon tartare	14.20

The tartars are served with fries and salad

## Les Carpaccios

2 plates to choose from	14.00
Carpaccio with parmesan	
Carpaccio with roquefort	
Carpaccio with goat cheese	
Carpaccio with capers	
Nature Carpaccio	

The carpaccios are served with fries or salad

## Le Homard

approx. 400g	45.00
A card from april to october	

Grilled lobster with chopped parsley

## Les Fromages

* Plate of 2 cheeses	3.80
Plate of 4 cheeses	7.00
<i>( supp menu St Barth + 1.00 )</i>	

## Menu St Barth

24.90 €

Choice of starters  
*From main menu*

+

Main course  
*From main menu*  
*Except lobster, seafood and pizza*

+

Choice of dessert

## Menu St Martin

18.90 €

Fish soup  
Plate of whelks and prawns  
Salmon tartare  
Tuna rillettes  
Rustic house terrine

Beef flank With parsley butter  
Mashed potato and salmon, salad  
1/2 pizza salad  
Today's special

Chocolate mousse  
Curd cheese in the coulis of red berries  
Plate of 2 cheeses  
2 small desserts  
2 scoops of ice cream

## Formules lunch

ONLY LUNCH - EXCEPT HOLIDAYS

13.50 €

Starter + Main course  
or  
Main course + Dessert  
*To choose in the menu St Martin and on the screen*

16.90 €

Starter + Main Course + Dessert  
*To choose in the menu St Martin and on the screen*

## Menu Ile aux Trésors

( - 12 years )

8.50 €

Minced beef or ham or mussels  
+  
Chocolate mousse  
or 1 scoop of ice cream

## Les Desserts

2 small desserts in the choix	4.80
<i>( chocolate mousse, pannacotta, crumble, curd cheese )</i>	
Chocolate mousse	4.80
Curd cheese in the coulis of red berries	4.80
Rum baba with pineapple revisited	6.00
Chocolate-brown royal	6.00
Floating island	6.00
Crème brûlée	6.00
Profiteroles with hot chocolate sauce	6.00
Trio of pannacotta	6.00
Plate of small chocolate desserts	7.00
<i>( supp menu St Barth + 1.00 )</i>	
Plate of small desserts	7.00
<i>( supp menu St Barth + 1.00 )</i>	
Plate of small desserts and espresso	7.50
<i>( supp menu St Barth + 1.50 )</i>	

Ice cream :	
* 1 scoop	2.40
* 2 scoops	3.90
3 scoops	5.10

The flavors : Vanilla, Strawberry, Chocolate, Coconut, White chocolate, Mint, Lime, Coffee, Pistachio, Caramel, Cassis.

\* Cheeses and desserts of Fomules lunch and Menu St Martin