

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	12.20 €
Plate of marinated salmon of the house	12.40 €
Plate of smoked salmon	12.40 €
Foie gras and apple compote	12.70 €
Plate of winkles mayonnaise <i>depending on arrival</i>	8.10 €
6 oysters average n°3	9.60 €
Plate of whelks mayonnaise	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	9.60 €
9 pieces	12.20 €
12 pieces	14.80 €
Edible crab or spider <i>depending on arrival</i>	14.80 €
Jumbo schrimp <i>depending on arrival</i>	20.90 €
Plate of Seafood	22.50 €
Seafood platter 1 person	41.00 €
Seafood platter 2 persons	77.00 €

Les Salades repas

Salad accompaniment (salad and tomatoes)	3.00 €
Farmer Salad	10.50 €
<i>Salad, tomato, egg, goat cheese, bacon, nuts</i>	
Caesar Salad	11.60 €
<i>Salad, croutons, sliced breaded turkey, tomato, parmesan cheese, Parme's ham</i>	
Medley Salad	14.90 €
<i>Salad, tomato, salmon tartare, smoked salmon,</i>	
Gourmet Salad	15.40 €
<i>Salad, tomato, smoked duck, chicken gizzards, Foie gras, toast, pine nuts</i>	

Les Assiettes repas

Plate of Seafood	22.50 €
<i>oysters, prawns, langoustines, winkles, whelks, crab depending on availability</i>	
<i>(supp menu St Barth + 6.60)</i>	
Plate of the ocean	21.20 €
<i>prawns, cannelloni of smoked salmon, white fish, scallop brochette, salad</i>	
<i>(supp menu St Barth + 5.30)</i>	
Land and Sea plate	17.80 €
<i>prawns, cannelloni of smoked salmon, sliced breaded turkey, salad, dish of the moment</i>	
<i>(supp menu St Barth + 1.90)</i>	
Vegetarian plate	13.50 €
<i>vegetable flan, carrot and cucumbers sticks, chive cream, fried egg, smoked salmon, salad, tomato</i>	

Les Poissons

Skate with capers	15.90 €
Mashed potato and salmon, salad	13.50 €
Sea sauerkraut	15.90 €
Scallops, leek fondue and rice	20.00 €
<i>(supp menu St Barth + 4.50)</i>	
Whole roasted bass	15.90 €
Pavé of salmon, white butter	13.90 €

Les Moules

800g approx
Average quality from January to June

Mussels in white wine	9.90 €
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 4 Fromages	12.50 €
<i>Tomato, mozza, emmental cheese, goat cheese, reblochon, oregano</i>	
L'Orientale	12.50 €
<i>Tomato, mozza, merguez sausage, chorizo, egg, oregano</i>	
La Savoyarde	13.00 €
<i>Tomato, mozza, potatoes, bacon, reblochon, cream, oregano</i>	
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	13.50 €
Rib steak 220 gr	18.00 €
<i>(supp menu St Barth + 2.10)</i>	
Beef rib 320gr	20.90 €
<i>(supp menu St Barth + 5.00)</i>	
<i>Choice of sauce : pepper, roquefort, parsley butter</i>	
Duck breast, sauce with peaches or pepper	15.90 €
Knuckle of lamb in the wine	15.90 €

Les Tartares

Steak tartare	14.90 €
Steak tartare and bacon	15.40 €
Steak tartare and parmesan	15.40 €
Preparation	0.50 €
Salmon tartare	14.60 €

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 and salad

Le Homard

approx. 400g	45.00 €
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A card from April to October

Grilled lobster with chopped parsley

Les Fromages

* Plate of 2 cheeses	4.80 €
Plate of 4 cheeses	7.00 €

(supp menu St Barth + 1.00)

Menu St Barth

25.40 €

Choice of starters
From main menu

+

Main course

*From main menu
Except lobster, seafood and pizza*

+

Choice of dessert

Menu St Martin

19.40 €

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

13.70 €

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)

8.90 €

Minced beef or ham or mussels

+

Chocolate mousse
or 1 or 2 scoops 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>	
Plate of small desserts and tea or hot chocolate	8.30 €
<i>(supp menu St Barth + 2.30)</i>	
Ice cream :	
* 1 scoop	2.70 €
* 2 scoops	4.20 €
3 scoops	5.40 €

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

* Cheeses and desserts of Formules lunch and Menu St Martin