

Les Flâneurs

◀◀◀ BRASSERIE ▶▶▶

STARTERS

Venison pâté croute with mendiants	16€
Preserved shiitakes, pumpkin velouté	16€
Pan-sautéed foie gras escalope with apples	20€
Scallop carpaccio with exotic fruits	19€

MAIN COURSES

Dieppoise style pollack aiguillettes
Antonin Careme hare "à la royale"
Pork belly preserved in spices
Beef sirloin marinated in kimchi

29€ Bourguignonne-style hake meunière 28€/pers

26€

26€

30€ Guinea fowl with mushroom butter 32€/pers

MAINS TO SHARE

CHOICE OF GARNISHES

Dauphine potatoes with horseradish, gratin dauphinois, mushroom fricassée,
Cauliflower casserole, colored carrot remoulade

CHEESE MOMENT

Selection of cheeses of your choice 16 €

SWEETS

Chestnut tangerine entremets	10 €
Chocolate fondant cake, vanilla ice cream	10 €
Black forest Christmas log	10 €

SHARED SWEETS

Yuzu lemon pie	9 €/ pers
Cognac Baba	9 €/ pers

Kid menu (main / dessert) 20 €



Les prix s'entendent en net et en euros, services compris
Origine des viandes : France