

Les Flâneurs

«««« BRASSERIE »»»»

STARTERS

Heirloom tomatoes and gazpacho	16 €
Tuna tartare with herbs	19 €
Poultry pâté en croûte, onion confit	16 €
Foie gras cooked au naturel, melon jelly	18 €

MAIN COURSES

Glazed trout with sesam	26 €
Lobster roll	35 €
Braised lamb shouler with black garlic	29 €
Pork fillet mignon, piperade sauce	26 €

MAINS TO SHARE

Roasted monkfish tail, fish soup	32 €/pers
Grilled beef sirloin, choron sauce	30 €/pers

CHOICE OF GARNISHES

Dauphine potatoes / Tangy lettuce / Parsley potatoes /
Spelt tabbouleh / Ratatouille

CHEESE MOMENT

Selection of three cheeses	10 €
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SWEETS

Peach clafoutis	11 €
Iced pistachio and chocolate macaron	11 €
Blueberry and vanilla tart	11 €

SHARED SWEETS

Apricot and verbena tart	11 €/pers
Vanilla & orange blossom tropezienne	11 €/pers

Children menu	(main / dessert)	20 €
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*Net prices in euros, service included
Meat origin : France*