

Les Flâneurs



BRASSERIE

STARTERS

Leeks mimosa style	16 €
Trout gravlax with watercress sauce	18 €
Poultry galantine, fig chutney	16 €
Perfect egg with ceps mushrooms, Pineau sabayon	19 €

MAIN COURSES

Steamed cod « à la Dugléré »	26 €
Prawns flamed with Cognac	28 €
Quail stuffed with foie gras, Albuféra sauce	32 €
Veal escalope, chasseur sauce	26 €
Rigatoni "à la Florentine"	26 €

MAINS TO SHARE

Sea bass meunière, virgin sauce	30 €/pers
Pork chop « à la charcutière »	28 €/pers

CHOICE OF GARNISHES

Dauphine potatoes / Tangy lettuce / Parsley potatoes /
Mushroom risotto / Green beans fricassee

CHEESE MOMENT

Selection of three cheeses 10 €

SWEETS

Cognac Baba	11 €
Ile flottante	11 €
Chocolate and hazelnut tartlet	11 €

SHARED SWEETS

Apricot and verbena tart	11 €/pers
Blueberry and vanilla tart	11 €/pers

Children menu (main / dessert) 20 €



Net prices in euros, service included
Meat origin : France